

Chinese Chicken with Pancakes



Serves 4 Prep 15 mins Cooking 50 mins Easy

Ingredients

5 tbsp hoisin sauce, plus extra to serve
2 tbsp plum sauce
1 tbsp honey
1 tbsp rice vinegar
8 chicken thighs, skin on
20 Chinese pancakes (available in supermarkets)
1 cucumber, cut into matchsticks
bunch spring onions, cut into matchsticks

1. Heat oven to 200C/Fan180C/Gas6. Mix the hoisin, plum sauce, honey and rice vinegar, season with a little salt. Arrange the chicken in a roasting tin and brush over half the sauce. Roast for 25 mins, then spread over the remaining sauce and roast for another 25 mins.
2. Once the chicken is cooked, steam the pancakes following packet instructions. Shred the chicken, then drizzle over the pan juices and serve with the pancakes, cucumber, spring onions and extra hoisin sauce to spread over.

