

# Festive Golden Five-spice Chicken



**Serves 8**

**Prep 15 mins**

**Cooking 1h 10 mins**

**Easy**

## Ingredients

8 chicken thighs & 8 drumsticks, skin on  
3 spring onions, shredded, to finish

### For the marinade

4 tbsp groundnut oil  
4 tbsp Shaohsing rice wine or dry sherry  
4 tbsp light soy sauce  
4 tbsp clear honey  
4 tsp five spice powder

1. Whisk together the marinade ingredients, put the chicken into a dish, then pour over the marinade, mixing to coat. Cover, then chill for at least 20 mins, or up to a day if you have time.
2. Heat oven to 180C/fan 160C/gas 4, and lift the chicken out of the marinade into a roasting tin. Roast for 40 mins, pour over the remaining marinade, then cook for a further 30 mins until golden and sticky. Sprinkle with the spring onion, then serve.