Sriracha Chicken

Sweet, spicy, buttery chicken. This simple marinade has it all.

Ingredients

3 tbsp (50g) butter, softened

¼ cup white miso

5 garlic cloves, crushed

½ tsp smoked paprika

2-3 tbsp sriracha

2 tsp brown sugar

8 chicken thigh fillets

3 green onions, finely sliced

2 tbsp sesame seeds, toasted

2 limes, quartered

Method:

1. Preheat the oven to 190°C.

2. Combine the butter, miso, garlic, paprika, sriracha and brown sugar in a large bowl and mix until well combined.
3. Add chicken to the bowl and massage the miso-butter mixture all over it.
4. Place chicken in a single layer in a roasting tray and place into the oven. Roast for 30-40 minutes, making sure to baste 2-3 times in between.
5. When the tops are charred and crisp and the chicken cooked, remove from the oven and sprinkle spring onions and sesame seeds on top.
6. Serve with lime wedges.