



Choco Fever Dream

Crispy Hoisin Chicken Thighs Recipe

10 min

Prep time

4

Servings

30 min

Cook time

Easy

Difficulty

40 min

Total time

Asian-Fusion

Cuisine

Ingredients

Chicken and Coating

- ☐ 8 bone-in, skin-on chicken thighs (about 1.5 lb / 680 g)
- ☐ 2 Tbsp all-purpose flour
- ☐ 1 tsp baking powder
- ☐ 1 tsp salt
- ☐ 1/2 tsp garlic powder
- ☐ 1/2 tsp onion powder
- ☐ 2 Tbsp unsalted butter (melted)
- ☐ 1 Tbsp vegetable oil

Hoisin Glaze

- ☐ 1 cup hoisin sauce (240 ml)
- ☐ 2 Tbsp soy sauce (30 ml)
- ☐ 2 Tbsp honey (30 ml)
- ☐ 1 Tbsp rice vinegar (15 ml)
- ☐ 1 tsp grated fresh ginger (5 ml)
- ☐ 1 tsp sriracha (optional, 5 ml)

Garnish

- ☐ 2 Tbsp chopped scallions, plus extra for garnish
- ☐ 1 tsp toasted sesame seeds

Instructions

- 1** First things first, let's get that oven warming up to 425°F (220°C). I like to line my baking sheet with parchment paper and set a wire rack right on top—it just helps the air circulate so we get that lovely crunch.
- 2** In a large mixing bowl, go ahead and whisk together your flour, baking powder, salt, garlic powder, and onion powder. Now, here is the trick: pat those chicken thighs really dry with paper towels. Honestly, if they're damp, they won't brown. Toss them in the flour mixture and give them a little shake to get rid of any excess.
- 3** Heat your melted butter and vegetable oil in a cast-iron skillet over medium-high heat. Once it's sizzling, sear the thighs skin-side down for 3–4 minutes. Flip them over and sear the other side for another 3–4 minutes until they're a beautiful golden brown. Then, just move them over to that wire rack we prepped.
- 4** Grab a small saucepan and stir together the hoisin sauce, soy sauce, honey, rice vinegar, grated ginger, and that optional bit of sriracha. Bring it to a gentle simmer over medium heat for about 2 minutes. You'll see it thicken up just a bit—it smells wonderful at this stage.
- 5** Using a brush, coat each seared thigh with about half of that sticky glaze. Make sure it's even. Now, you can either put the skillet back on the stovetop or just pop the thighs in the oven for 10 minutes.

- 6 After those first 10 minutes, flip the thighs over. Brush on another layer of that glaze and let them bake for another 10–15 minutes. We're looking for that skin to be silky-crisp and the internal temperature to hit exactly 165°F (74°C).
- 7 Take the skillet out of the oven, but don't serve them just yet. Let the thighs rest on the wire rack for 5 minutes. I've learned the hard way that resting helps the juices stay inside and lets the glaze set properly.
- 8 Finally, sprinkle over your chopped scallions and toasted sesame seeds. Arrange them on a platter and serve them while they're still hot. Wow, it looks just as good as it tastes.

Nutrition per serving

410 kcal

Calories

26 g

Protein

28 g

Carbs

22 g

Fat

Tips & notes

- Patting the chicken dry is a non-negotiable for that perfect crust.
- A wire rack is essential to prevent the bottoms from getting soggy.
- Letting the meat rest ensures the glaze doesn't slide off when serving.