

## Stewed Chicken with Potatoes Recipe

**Ingredients:** Serves 2

2 large strips of chicken thighs  
2 potatoes, peeled and quartered  
½ cup of Korean Jinro wine  
1 large piece of ginger, peeled and cut into thick slices  
5 cloves of garlic, peeled  
2 tablespoons of sesame oil  
1 tablespoon of cooked white rice

**Method:**

Cut chicken thighs into large pieces. Toss-fried the sliced ginger and garlic until fragrant and add the chicken pieces and stir-fry for a few minutes. Pour Korean Jinro wine and white rice into chicken. Add water in until cover chicken, cook until boiling and then turn the stove to low heat and stew for 25 minutes, covered. Add potatoes into cooked chicken, cover and then stew for another 15 minutes until potatoes are soft. Sprinkle some salt to taste and serve hot.

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