



---

Posted on 6 May 2015  
*by ewfood*

# Slow Cooked Sesame Ginger Chicken



## Ingredients

1 tablespoon sesame oil  
8 bone-in chicken thighs (2 3/4 pounds), skinned  
Cooking spray  
1/4 cup lower-sodium soy sauce  
2 tablespoons light brown sugar  
2 tablespoons fresh orange juice  
5 teaspoons hoisin sauce  
1 tablespoon minced peeled fresh ginger  
1 teaspoon minced garlic  
1 tablespoon cornstarch  
1 tablespoon cold water  
2 teaspoons toasted sesame seeds  
2 tablespoons sliced green onions

## Preparation

1. Heat a large nonstick skillet over medium-high heat. Add oil to pan
- 2 swirl to coat. Add chicken
- 3 cook 4 minutes on each side or until golden. Transfer chicken to a 4-quart electric slow cooker coated with cooking spray.
- 4 2. Combine soy sauce and next 5 ingredients (through garlic)
- 5 pour over chicken. Cover and cook on LOW for 2 1/2 hours or until chicken is tender. Transfer chicken to a platter
- 6 keep warm.
- 7 3. Pour cooking liquid through a sieve into a small saucepan to measure 1 1/4 cups. Discard solids. Bring cooking liquid to a boil over medium-high heat. Combine cornstarch and 1 tablespoon cold water in a small bowl. Add cornstarch mixture to sauce, stirring with a whisk until blended. Return to a boil. Cook 1 minute or until sauce thickens, stirring constantly. Serve sauce over chicken. Sprinkle with sesame seeds and green onions.

## Cooks Note

