



Red-Braised Chicken Salad

Red-braising is a classic Cantonese technique of cooking food in dark soy sauce and Shaoxing wine to give it a burgundy hue. Inspired by a recipe of Cheong Liew's, I use those ingredients to marinate chicken before baking it.

Serves 4 as a starter or 2 as a main



INGREDIENTS

- 600g spatchcock
- 1 green onion, finely chopped
- 2 teaspoons finely grated ginger
- 1 tablespoon Shaoxing rice wine
- 1 tablespoon dark sweet soy sauce
- 1 Lebanese cucumber, shredded
- Salad leaves or herbs, for serving

Chilli Vinaigrette (makes about ¼ cup)

- 2 teaspoons rice wine vinegar
- 1 teaspoon castor sugar
- 2 teaspoons Sichuan chilli sauce
- 2 teaspoons sesame oil
- 2 teaspoons vegetable oil
- 1½ teaspoons soy sauce
- 1 green onion, finely chopped
- 1 teaspoon finely grated ginger

METHOD

1. Remove spatchcock from the fridge about 1 hour before cooking.
2. Using poultry shears, cut in half, discarding the neck and backbone.
3. Wipe the body cavity with paper towel to remove any remaining offal or blood, then cut each half into 2 pieces.
4. Combine green onion, ginger, rice wine and soy sauce in a large mixing bowl.
5. Add chicken and toss to coat well, set aside skin side down, covered at room temperature for about an hour.
6. Preheat oven to 200°C.
7. Discard marinade and transfer chicken to an oiled baking dish, skin side up.
8. Bake for 20-25 minutes, until the juices run clear when the thickest part of the thigh is pierced. Set aside in a warm place for 5 minutes.
9. Meanwhile, make Chilli Vinaigrette: Combine vinegar and sugar, stirring until sugar dissolves, stir in remaining ingredients and set aside.
10. Arrange leaves and cucumber on a plate, top with chicken and drizzle a little vinaigrette over the top.
11. Serve with remaining vinaigrette on the side.