

Miso-Honey Chicken and Asparagus

Serves 3-4

- 3 T white miso
- 3 T mild honey
- 3 T soy sauce or tamari
- 1 T rice vinegar
- 2 tsp finely grated fresh ginger
- 2 tsp finely grated garlic
- 2 tsp chili-garlic sauce or other hot sauce (e.g. doubanjiang)
- 1 T plus 2 teaspoons canola oil
- 3 boneless, skinless chicken thighs
- 1 large bunch asparagus, trimmed
- Salt and pepper
- 2 scallions, thinly sliced
- Cooked rice (optional), for serving



Make the marinade:

1. In a bowl, whisk together the **miso, honey, soy sauce, rice vinegar, ginger, garlic, chili-garlic or doubanjiang sauce, 1 tablespoon oil** and 1 T **water**. Refrigerate half the marinade for serving.
2. Place the **chicken** in a shallow dish or zip-top bag and pour the remaining marinade over the top. Toss the chicken until coated and let marinate in the refrigerator for **up to 30 minutes**. (A longer marinade may dry out the chicken.)

Preheat oven to **200°C**.

3. Line a large baking sheet with aluminum foil. Remove the chicken (don't scrape off the marinade). Place the chicken in a single layer on one side of the baking sheet, with the skin side up.
4. Roast the chicken for **20 minutes**, then increase the temperature to **220°C** another 5 minutes
5. Place the **asparagus** on the tray with the chicken for the last 10 minutes or so. (Drizzle the asparagus with remaining oil, then season the asparagus; toss to coat.)
6. Continue cooking until the chicken is cooked through with some charred spots and the asparagus is browned.
7. To serve, top the chicken with a drizzle of the reserved marinade and a sprinkle of scallions. Serve with rice or orzo, if desired.