



# Slow Cooker Mongolian Chicken Recipe

✔ **prep time** 15 minutes  **cook time:** 6 hours & 30 minutes  **total time** 6 hours & 45 minutes  **serves** 4

## ☰ INGREDIENTS

- 750g (1.7 lb) chicken thigh
- 1 tsp garlic, crushed
- 1 tsp ginger, minced
- 2 carrots, sliced
- ½ tsp red chili flakes
- 4 Tbsp soy sauce
- 4 Tbsp brown sugar
- 4 Tbsp hoisin sauce
- 250ml (8.5 fl oz) chicken stock

## To Thicken

- 2 Tbsp cornstarch
- 2 Tbsp water

To ensure that this recipe is gluten-free, make sure you use a gluten-free version of [soy sauce](#), [cornstarch](#), and [hoisin sauce](#).



## ☰ INSTRUCTIONS

1. Add all the ingredients into the slow cooker except for the cornstarch and water.
2. Cook on low for 6 hours.
3. Remove the chicken from the slow cooker.
4. Mix the cornstarch and water until it forms a paste. Pour into the slow cooker and stir until combined.
5. Return the chicken to the slow cooker.
6. Cook for a further 30 minutes or until hot and thick.
7. Serve & Enjoy.

## 💡 RECIPE TIPS

- I recommend leaving the chili flakes out of the sauce if you don't like even the slightest of spice in your food.
- You can swap the chicken thigh for chicken breast or even drumsticks. They will all go well with the Mongolian sauce.
- The carrots aren't hugely important, so they can be left out. They do help add a bit of flavor to the sauce and add something extra to eat.
- Doubling the brown sugar is a great way to sweeten the sauce. I only recommend doing this if you have a bit of a sweet tooth.

## DID YOU MAKE THIS RECIPE?

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