Korean Spicy Chicken Stew (Dakdoritang)

Yields: 4  Preparation time: 45 minutes

**Ingredients**

1. 1 1/2 cup water
2. 4 tsp soy sauce
3. 2 tbsp rice vinegar
4. 2 tbsp red chili paste
5. 2 tbsp red chili pepper flakes
6. 2 tbsp honey
7. 3 lbs boneless chicken thighs
8. 10 oz potatoes, diced into large pieces
9. 2 carrots, diced into large pieces
10. 1 onion, diced into large pieces
11. 4 cloves garlic, minced
12. 1 1/2 inch piece fresh ginger, peeled and minced
13. 2 scallions, cut into pieces
14. 1 tbsp sesame oil
15. 1 tsp sesame seeds

**Instructions**

1. In a large pot, over medium high heat stir together water, soy sauce, rice vinegar, red chili paste, chili flakes, and honey. Add chicken and bring to boil. Reduce heat to medium and cook covered for about 15 minutes.

2. Stir in potatoes, onions, carrots, ginger, and garlic and cook covered for another 15 minutes until vegetables are tender. Remove cover and cook for another 10 minutes until soup slightly thickens.

3. To finish the soup stir in the green onions, sesame oil and sesame seeds.