

# Gochujang Honey Chicken Bowl

**Servings:** 1–2

**Prep Time:** 5 minutes

**Cook Time:** 10 minutes

**Total Time:** 15 minutes

## Ingredients

1 chicken thigh, cubed (or breast if preferred)

1 Tbsp gochujang

1 Tbsp honey

1 Tbsp soy sauce

1 cup cooked rice

½ cucumber, thinly sliced

Optional toppings: sesame seeds, green onions

## Directions

### 1. Prepare the sauce (1 minute)

In a small bowl, mix together:

- Gochujang
- Honey
- Soy sauce

Stir until smooth — this will coat the chicken and caramelize beautifully.

### 2. Season the chicken (1–2 minutes)

Add the cubed chicken to the sauce and toss until every piece is evenly coated.

### 3. Cook the chicken (6–8 minutes)

Heat a pan over medium-high heat. Add a tiny bit of oil, if desired.

Cook the chicken for 6–8 minutes, stirring occasionally, until:

- The sauce thickens and becomes glossy
- The chicken edges caramelize
- The inside is fully cooked

### 4. Build your bowl (1–2 minutes)

Place the warm cooked rice into a bowl.

Add sliced cucumbers to one side for refreshing crunch.

Top with caramelized chicken.

### 5. Garnish and serve

Sprinkle with sesame seeds or chopped green onions. Serve immediately while hot.

## Notes & Tips

Replace chicken with tofu or shrimp for variation.

Want more heat? Add ½ tsp chili flakes.