

# Spicy Korean BBQ Chicken



## Ingredients:

Chicken Thighs  
Korean BBQ Sauce  
Soy Sauce  
Garlic powder  
Pepper  
Paprika  
Brown Sugar  
Garlic salt

White Onion  
Thick Cut Bacon  
Onion powder  
Salt  
Ms. Dash Chicken Seasoning  
Red Pepper Flakes  
Sesame Seeds  
Sesame Oil

## Let's Get It!

1. I started off by washing my Chicken Thighs and cutting them into smaller manageable pieces, cutting in half usually always works best
2. The Korean BBQ Sauce I used was spicy but sorta bland so I added some Garlic Salt, Soy Sauce, Red Pepper Flakes, and a little Brown Sugar to tone down the heat some.
3. While you cook your Bacon, season the chicken with Garlic Powder, Onion Powder, Salt, Pepper, Chicken Seasoning, and Paprika.
4. When the Bacon has finished cooking place your Chicken Thighs in the skillet with some Sesame Oil (I also left some of the grease from the Bacon in the skillet for flavor)

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5. Cook Chicken Thighs for 3-4 minutes per side. Before flipping Chicken to cook the other side, add half a White Onion to the skillet. *(the goal here is too slightly undercook the Chicken so we don't overcook it when we add the sauce)*
6. Remove from heat and cover Chicken Thighs in the Sauce
7. Dice Bacon into large crumbles and sprinkle on top of the Chicken
8. Broil Thighs in the Oven at 500° for 3-5 minutes or until Chicken reaches 165° internally
9. Sprinkle on Sesame Seeds and Enjoy!