



## Miso Claypot Chicken

### Ingredients

- 2 tablespoons soy sauce
- 1 tablespoon Oyster sauce
- 1 tablespoon red miso
- ½ teaspoon salt
- ½ teaspoon sugar
- ½ teaspoon [Fustini's Sesame Oil](#)
- 1 teaspoon [Fustini's Ginger and Honey Balsamic](#)
- 4 boneless skinless chicken thighs, medium diced
- ½ cup Shiitake mushrooms, sliced
- 1 cup long-grain rice
- 1 ¼ cup water
- 2 scallions, sliced

### Directions

#### Step 1.

Combine soy sauce, oyster sauce, miso, salt, sugar, sesame oil, and ginger and honey balsamic in a bowl, and add chicken and mushrooms to marinate.

#### Step 2.

Combine rice and water in the bottom of a pot, dump chicken mixture on top, add scallions and heat to a boil. Reduce heat to a simmer, cover and cook 25 minutes until chicken is cooked and water is absorbed. Mix chicken and rice together and serve.