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Soy Glazed Butter Chicken Recipe - INDONESIAN STYLE (RESEP AYAM MERTEGA)



Tasty and delicious! Soy Glazed butter chicken that can be easily made at home using an Air Fryer, oven or simply pan fried.

This is one of the best butter chicken recipes that I learned from my Mom back when I lived in Indonesia, it's called AYAM MERTEGA.

The chicken is super juicy and flavorful, I hope you will love this soy glazed chicken as much as my family and I do!

You can cook the chicken by baking them in the oven, deep frying or use an air fryer. I love to make this every time we have leftover roast chicken!

The sauce is made with classic Indonesian ingredients, ***onion, garlic, oyster sauce, sweet soy sauce, salt, sugar, and tomato ketchup.***

Ingredient

- 6 pc chicken thigh, (best is bone in with skin on – but you can use boneless thigh or breast if you prefer)
- ½-1 Tsp Lawrys Seasoned Salt (I like this because it has turmeric powder in it, but you can just use salt and pepper)
- ½ Tsp Garlic Powder
- ½ Tsp Lemon Pepper Powder (Or Lemon Juice)

For The Sauce:

- 2 Tbsp Butter
- 1 Medium Onion (Cut in half dice and half slice)
- 2 Garlic Clove
- 1 Tbsp Oyster Sauce
- 1 Tbsp Tomato Ketchup
- 1 Tsp Worcester Sauce – (I prefer using Asian brand)
- 2 Tbsp Sweet Soy Sauce (Don't replace this, it's a great sauce for any BBQ)
- ½ Tsp Salt or Soy Sauce – to taste
- ½ Tsp Sugar – to taste
- ½ Tsp Chicken Powder (Optional) you can replace with Mushroom Powder or Dashi
- 2-3 Tbsp Water 2 Green Onion

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USEFUL TOOLS WE USE



Method

1. Start with patting dry the chicken (I like to use bone in thighs with skin on and jumbo chicken wings – you can use boneless thighs or chicken breast).

2. After the chicken is dry, season both sides using Lawry's seasoned salt,, garlic powder, lemon pepper (lemon juice) and oil.
3. Bake the chicken for 15 minutes at 400F/200C, or deep fry them until they are well browned. Turn the chicken over and cook for another 10-15 mins until 165°F internal temp. Time will depending on your oven - I cook mine using **Ninja Foodie Deluxe XL Pressure Cooker and Air Fryer** (Love it!)
4. Meanwhile prepare the sauce, using half of the onion, dice it and keep the other half for later.
5. Heat the pan on medium to low heat, start with butter and add the onions, cook for about 3-5 minutes until the onion becomes soft.
6. Add garlic, cook for another 1 minute.
7. Then add oyster sauce, ketchup, Worcestershire sauce, salt, sugar, and chicken powder - optional (replace it with mushrooms powder or dashi).
8. Stir together and add the cooked chicken and that flavor packed chicken juice.
9. Add water, the other half of the onion - sliced (optional), green onions and sweet soy sauce.

Serve with jasmine rice and sauté vegetables. Here it is served with sautéed spinach with garlic sauce - check out my broccoli with garlic sauce recipe for the skinny on that.

Mom would be proud. Enjoy! Salamat Makan!





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About Us



Hello and Welcome to our FOOD BLOGGING, TRAVEL AND COOKING site. We are family of 4 who love to cook, travel and eat spicy foods! My name is Erwina (Er-wee-na), originally from Indonesia-Asia, husband is from England and we recently moved to America. I grew up with spicy/Indonesian food, and I want my boys to have spice tolerance. On this site we will be sharing our experience with EXOTIC FOODS, and you will see a lot of spicy foods including recipes for delicious street foods, take out & restaurant style foods that you can easily make at home, from Asian cuisines (Indonesian, Thai, Indian, Vietnamese, Korean, Chinese) to Western cuisine (American and British Foods). Welcome to our site - we're sure you'll find something delicious to make! Erwina is also A REALTOR in North Carolina, USA. Follow her: INSTAGRAM: @ErwinaAndTheboys Or @RealCoastalLife XOXO BEAN (Benoa, Erwina, Arthur, Nigel)

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