



Baked Teriyaki Chicken

Doubled the sauce using 1/4 cup sugar and 1/2 cup brown sugar Several reviewers lined the baking dish with foil, added sauce and chicken (coating all pieces), and covered in foil baking until done. Turn and flip and add a bit more sauce if desired.

Ingredients

- 1 tbsp cornstarch
 - 1 tbsp cold water
 - 1/2 cup sugar
 - 1/2 cup soy sauce
 - 1/4 cup cider vinegar
 - 1 clove garlic, minced
 - 1/2 tsp ground ginger
 - 1/4 tsp ground black pepper
 - 12 skinless chicken thighs
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Directions

Preheat oven to 425F.

In a small saucepan over low heat, combine the cornstarch, cold water, sugar, soy sauce, vinegar, garlic, ginger and ground black pepper. Let simmer, stirring frequently, until sauce thickens and bubbles.

Place chicken pieces in a lightly greased 9x13 inch baking dish. Brush chicken with the sauce. Turn pieces over, and brush again.

Bake in the preheated oven for 30 minutes. Turn pieces over, and bake for another 30 minutes, until no longer pink and juices run clear. Brush with sauce every 10 minutes during cooking.

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