

Honey-and-Soy-Glazed Chicken Thighs

By Kay Chun

YIELD 4 servings

TIME 45 minutes

In this simple weeknight recipe, chicken thighs are tossed with a sweet-salty glaze made of honey and soy sauce that caramelizes into a sticky coating as it roasts in the oven. Serve the sliced chicken with bibb lettuce cups for wrapping, or over steamed rice to catch all the juices. Leftovers can be chopped and combined with vegetables for a tasty clean-out-the-fridge fried rice.

Please TRIPLE this recipe to make 12 servings

INGREDIENTS

2 tablespoons canola oil
1 tablespoon minced garlic
1 tablespoon minced ginger
6 tablespoons low-sodium soy sauce (see tip)
5 tablespoons mild honey, such as clover, acacia or orange blossom
3 tablespoons unsalted butter
Kosher salt and black pepper
8 small bone-in, skin-on chicken thighs (about 3 pounds)
Lemon wedges, for serving

PREPARATION

Step 1

Heat the oven to 425 degrees. Heat 1 tablespoon oil in a small saucepan over low heat. Add the garlic and ginger and cook, stirring occasionally, until softened, 3 minutes. Add the soy sauce and honey and simmer, stirring occasionally, until reduced and slightly thickened, about 10 minutes. (You'll want to cook attentively for this step, as the syrupy mixture can burn if it cooks too long.) Turn off the heat then whisk in the butter. Season with salt and pepper.

Step 2

On an aluminum foil-lined rimmed baking sheet, season the chicken all over with salt and pepper. Add half the glaze and the remaining 1 tablespoon oil and toss the chicken to coat. Arrange in an even layer, skin side up, and roast until browned, 15 minutes. Brush the chicken all over with 2 tablespoons of the remaining glaze. Roast until golden and cooked through, about 10 minutes.

Step 3

Drizzle the chicken with the remaining glaze and serve with lemon wedges.

Tips

*The sauce can be made ahead and refrigerated overnight; just rewarm it in the microwave or stovetop before using.
If gluten is a concern, substitute the soy sauce with low-sodium tamari.*
