

# **BROWN SUGAR GARLIC CHICKEN**

## INGREDIENTS

3 lbs boneless skinless chicken thighs  
½ cup brown sugar  
8 cloves garlic minced  
2 tablespoons sriracha sauce (optional)  
¼ cup soy sauce  
¼ cup chicken broth  
½ teaspoon pepper or to taste  
¾ cup chopped onion (optional)  
salt, pepper, and seasonings to taste



## EQUIPMENT

9x13-inch Casserole Dish  
Oven-Preheated to 425 deg.

## INSTRUCTIONS

- 1) Thaw chicken thighs if needed and pat dry.
- 2) Combine all ingredients together in a sauce pan and whisk over medium heat until all the sugar dissolves.
- 3) Pour about half of the sauce in a large casserole dish, arrange the chicken thighs in the dish, then pour the remaining sauce over the chicken.
- 4) Bake the chicken in the casserole dish uncovered for 35 to 40 minutes, basting/turning chicken in the sauce every 15 minutes.
- 5) Garnish with chopped parsley or serve with rice if preferred.