



## ASIAN STYLE CHICKEN

Makes 4 servings.

Savory, sweet and garlicky, this chicken dish is a satisfying meal served with rice and a stir-fried vegetables.

### INGREDIENTS

- 4 boneless, skinless chicken thighs, each portion about 6 ounces.

### MARINADE

- 2 garlic cloves, finely chopped
- ¼ teaspoon Chinese five-spice powder
- 2 tablespoons honey
- 2 tablespoons hoisin garlic sauce
- 2 tablespoons low-sodium soy sauce
- 1 tablespoon ketchup
- 2 teaspoons sesame oil
- Kosher salt
- Freshly ground black pepper

### PREPARATION

1. Pat dry the chicken with paper towels and season lightly with salt and pepper.
2. In a bowl combine the marinade ingredients.

3. Add the chicken to the bowl, coating the pieces well. Cover with plastic wrap and refrigerate for as long as convenient. Turn over once. Bring back to room temperature before cooking.
4. Preheat the oven to 400F.
5. Place the chicken, what would have been skin side down in an oven proof dish large enough to hold it in a single layer. Cover with heavy foil and cook for 40 minutes.
6. Uncover, turn the chicken over and cook for another 10 minutes, until tender.
7. Serve with the well-seasoned accumulated juices.