

Aloha Chicken

Ingredients:

- ✓ ½ cup brown sugar
- ✓ 1 cup soy sauce
- ✓ 1 cup chicken broth
- ✓ 1 tbsp minced garlic
- ✓ 1 ½ cup uncooked rice
- ✓ 1 large onion, diced
- ✓ 1 red pepper, diced
- ✓ 20 ounces pineapple in juice
- ✓ 1 ½ lbs chicken



Total Time: 1.25 hours Servings: 6

Directions:

1. In a large bowl mix together brown sugar, soy sauce, garlic, and chicken broth. Add all other ingredients. Mix and place in a greased 9x13 pan.
2. Cover dish with foil and bake at 425° F for 55 minutes. Then mix and cook uncovered for 5-10 more minutes.
3. Let stand for 5 minutes before serving.