

Hoisin Siracha Chicken

Ingredients:

- ✓ 1/3 cup hoisin sauce
- ✓ 1/3 cup soy sauce
- ✓ 2 tbsp maple syrup
- ✓ 2 tbsp siracha
- ✓ 1 tbsp rice vinegar
- ✓ 2 tsp olive oil
- ✓ ½ tsp garlic powder
- ✓ 2 lbs chicken breast
- ✓ 2 medium sweet potatoes
- ✓ 1 small cauliflower
- ✓ 1 red bell pepper



Total Time: 50 minutes Servings: 5

Directions:

1. Mix together hoisin, soy sauce, maple syrup, siracha, rice vinegar, olive oil, and garlic powder. Set aside.
2. Preheat oven to 400°F and spray a large sheet pan with cooking spray. Cut chicken into serving sized breasts. Salt and pepper both sides and place on the baking sheet.
3. Dice the red pepper. Peel and cut sweet potato into ¾ inch cubes. Add to sheet pan.
4. Generously cover the chicken in sauce and lightly cover all vegetables in sauce. Bake for 15 minutes.
5. Cut the cauliflower and toss in olive oil, salt, and pepper. Add to baking sheet and sprinkle with sauce. Turn chicken and sweet potatoes. Bake 25 minutes.