

ASIAN CHICKEN THIGHS

1 TBS. extra-virgin olive oil
6 bone-in or boneless chicken thighs
Kosher salt
Freshly ground black pepper
1/2 c. low-sodium soy sauce
1/2 c. ketchup
1/4 c. honey
3 cloves garlic, minced
2 tsp. freshly minced ginger
2 tbsp.
Sriracha
Juice of 1 lime

In a large skillet over medium-high heat, heat oil. Season chicken thighs with salt and pepper and sear until golden, 3 minutes per side. Transfer to slow cooker.

In a small bowl, whisk together soy sauce, ketchup, honey, garlic, ginger, Sriracha, and lime juice. Pour sauce over chicken and toss until coated.

Cover and cook on low for 5 to 6 hours, or on high for 2 hours, until no longer pink.

Serve over rice.