 

A Recipe For:

# Slow Cooker Honey Teriyaki Chicken

**From the Kitchen of:** Mom

**Servings:** 4-6

**Prep Time:** 6 minutes **Bake Time:** 2-3 Hours **Bake Temp:**

**Ingredients:**

* 2 lbs boneless, skinless chicken thighs (about 6 thighs)
* ½ medium yellow onion, dices (about 1 cup)
* 2 cloves garlic, minced
* ½ cup soy sauce
* ½ cup honey
* ¼ cup rice vinegar
* ¼ tsp freshly ground black pepper
* 1 Tbsp grated peeled fresh ginger
* ¼ cup water
* 2 Tbsp cornstarch
* For *serving*: Cooked rice, red pepper flakes, sesame seeds and sliced scallions.

1. Arrange the chicken in a single layer in the bottom of a 6-quart or larger slow cooker.
2. Scatter the onion and garlic over the top.
3. Whisk the soy sauce, honey rice vinegar, pepper and ginger together in a small bowl and pour over the chicken.
4. Cover and cook on LOW for 2 to 3 hours or on HIGH for 1 to 2 hours. The chicken is done when an instant-read thermometer inserted into the thickest piece registers 165 degrees.
5. Transfer the chicken to a cutting board and cut into 1-inch pieces.
6. Pour the sauce into a small saucepan and bring to a boil over medium-high heat. Cook until reduced by half, 15 to 20 minutes. Meanwhile whisk the water and cornstarch together in a small bowl. Once the sauce has reduced, whisk the cornstarch slurry into the sauce and cook until thickened, 1 to 2 minutes
7. Return the chicken to the slow cooker and pour in enough sauce to coat the chicken. reserve any remaining sauce for leftovers. Serv over cooked rice and garnish with red pepper flakes, sesame seeds and scallions.