



Baked Teriyaki Chicken



Prep
30 m

Cook
1 h

Ready In
1 h 30 m

allrecipes

SAFEWAY

Safeway
11450 San Pablo Ave
EL CERRITO, CA 94530

Recipe By: Marian Collins

"A much requested chicken recipe! Easy to double for a large group. Delicious!"

Ingredients

1 tablespoon cornstarch
1 tablespoon cold water
1/2 cup white sugar
1/2 cup soy sauce
1/4 cup cider vinegar

1 clove garlic, minced
1/2 teaspoon ground ginger
1/4 teaspoon ground black pepper
12 skinless chicken thighs

Kikkoman Soy Sauce
Naturally Brewed
2 For \$7.00 - expires
in 4 days

Directions

- 1 In a small saucepan over low heat, combine the cornstarch, cold water, sugar, soy sauce, vinegar, garlic, ginger and ground black pepper. Let simmer, stirring frequently, until sauce thickens and bubbles.
- 2 Preheat oven to ~~425~~ degrees F (~~220~~ degrees C). ~~← 375°F~~
- 3 Place chicken pieces in a lightly greased 9x13 inch baking dish. Brush chicken with the sauce. Turn pieces over, and brush again.
- 4 Bake in the preheated oven for ~~30~~ ⁶⁵ minutes. Turn pieces over, ~~and bake for another 30 minutes, until no longer pink and juices run clear.~~ ^{halfway through} Brush with sauce every 10 minutes during cooking.

Chicken Thighs
\$1.99 - expires in 4
days

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