



Hawaiian Baked Huli Huli Chicken

Ingredients:

- 4 boneless, skinless chicken thighs
- 1/2 cup soy sauce
- 1/4 cup brown sugar

- 1/4 cup ketchup
- 1/4 cup pineapple juice
- 2 tablespoons rice vinegar
- 2 cloves garlic, minced
- 1 tablespoon fresh ginger, grated
- 1 teaspoon sesame oil
- 1/2 teaspoon black pepper
- 1/4 teaspoon red pepper flakes (optional)
- Sliced green onions and sesame seeds for garnish

Instructions:

1. Prepare the Marinade:

- In a medium bowl, whisk together soy sauce, brown sugar, ketchup, pineapple juice, rice vinegar, minced garlic, grated ginger, sesame oil, black pepper, and red pepper flakes (if using).

2. Marinate the Chicken:

- Place the chicken thighs in a large zip-top bag or a shallow dish.
- Pour the marinade over the chicken, ensuring all pieces are well coated.
- Seal the bag or cover the dish and refrigerate for at least 1 hour, or up to overnight for deeper flavor.

3. Preheat the Oven:

- Preheat your oven to 375°F (190°C).

4. Bake the Chicken:

- Remove the chicken from the marinade and place it in a baking dish.
- Pour the remaining marinade over the chicken.
- Bake in the preheated oven for 30-35 minutes, or until the chicken is cooked through and reaches an internal temperature of 165°F (74°C).

5. Broil for Extra Flavor:

- For a caramelized finish, switch the oven to broil and cook for an additional 2-3 minutes, watching closely to prevent burning.

6. Serve:

- Remove the chicken from the oven and let it rest for a few minutes.
- Garnish with sliced green onions and sesame seeds before serving.

Prep Time: 15 minutes (plus marinating time) | Cook Time: 35 minutes | Servings: 4

Enjoy this deliciously sweet and tangy Hawaiian Baked Huli Huli Chicken, a perfect dish for any gathering!