

Hawaiian Teriyaki Chicken: Easy Grilled Flavor for Summer

Hawaiian Teriyaki Chicken: Your Ticket to a Tropical Flavor Getaway!



OVEN
375°F

TIME
6-8 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

2 lb. boneless skinless chicken thighs (or chicken breasts, cut into similar sized pieces)

1 C. soy sauce (low sodium is a good option to control saltiness)

2/3 C. water

4 tsp. minced garlic (freshly minced is best!)

2 tsp. ginger paste (or 2 teaspoons freshly grated ginger)

1 C. sugar (granulated)

Swaps and Notes:

Chicken Thighs: Boneless, skinless chicken thighs are fantastic here because they stay incredibly juicy on the grill. Boneless, skinless chicken breasts can be used, but pound them to an even thickness and watch cooking time closely to prevent drying out. Cut them into similar sized pieces as thighs for even cooking.

Soy Sauce: Low sodium soy sauce is recommended, especially since the chicken marinates overnight.

If using regular soy sauce, you might consider reducing the salt in other parts of your meal.

Ginger Paste: Ginger paste is a great convenience, but freshly grated ginger offers a brighter, more pungent flavor.

Sugar: Granulated sugar provides the classic sweetness of teriyaki. For a slightly different depth of flavor, you could try a blend of brown sugar and granulated sugar.

Add-ins to Marinade (Optional): A tablespoon of pineapple juice or a dash of sesame oil could enhance the Hawaiian flavor profile even further.

Grill Alternatives: If you don't have a grill, you can cook this chicken in a hot skillet on the stovetop or bake it in the oven (around 375°F/190°C) until cooked through.

Instructions:

Prepare the Marinade: Add the soy sauce, water, minced garlic, ginger paste, and sugar to a large Ziploc bag (or a shallow, non-reactive dish with a lid). Shake or stir well to combine all the marinade ingredients, ensuring the sugar is dissolved.

Cut & Marinate Chicken: Cut the boneless skinless chicken thighs into even, bite-sized pieces or leave them whole, depending on your preference. Put the chicken into the Ziploc bag with the marinade. Squeeze out as much air as possible, seal the bag, and shake to combine, ensuring all the chicken is coated.

Marinate Overnight: Place the sealed bag in the refrigerator and let the chicken marinate for at least 4 hours, but ideally overnight (8-12 hours) for the best flavor.

Preheat Grill: When you're ready to cook, preheat your grill to medium-high heat. Lightly oil the grill grates to prevent sticking.

Cook Chicken: Remove the chicken from the marinade (discard the excess marinade). Add the chicken pieces to the hot grill. Cook for 6-8 minutes per side (or less if pieces are smaller), turning occasionally, until the internal temperature of the chicken reaches 165 degrees F (74°C) on an instant-read meat thermometer. The chicken should be beautifully caramelized and slightly charred in spots.

Enjoy: Remove the chicken from the grill and let it rest for a few minutes before serving. Enjoy your delicious Hawaiian Teriyaki Chicken!

Tips for Success:

Don't Skip Marinating: The marinating time is crucial for infusing the chicken with that incredible teriyaki flavor and tenderizing it.

Pat Chicken Dry (Optional but Recommended): For a better sear on the grill, you can lightly pat the chicken dry after removing it from the marinade (before grilling). This helps prevent steaming.

Don't Overcrowd the Grill: Cook the chicken in batches if necessary to ensure even cooking and good grill marks. Overcrowding lowers the grill temperature.

Use a Meat Thermometer: Always rely on a meat thermometer to ensure the chicken is cooked to a safe internal temperature of 165°F (74°C) without

overcooking and drying it out.

Reduce Marinade for Sauce: If you want extra sauce, you can boil the used marinade in a small saucepan for several minutes until it thickens and reduces, ensuring it reaches a full boil for at least 1 minute to make it safe to consume.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For another fantastic crowd-pleasing chicken meal, check out my [These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast](#).

If you're a fan of rich, comforting stews, my [This Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort](#) is a must-try.

And for a comforting meal that's perfect for lazy Sundays, don't miss my [These Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays](#).

Final Thoughts:

DIRECTIONS

- 1.** **Making :** Hawaiian Teriyaki Chicken is mostly hands-off with the marinating, making it super convenient for grilling day!
- 2.** **Prepare the : Marinade:** Add the soy sauce, water, minced garlic, ginger paste, and sugar to a large Ziploc bag (or a shallow, non-reactive dish with a lid). Shake or stir well to combine all the marinade ingredients, ensuring the sugar is dissolved.
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12. **Reduce : Marinade for Sauce:** If you want extra sauce, you can boil the used marinade in a small saucepan for several minutes until it thickens and reduces, ensuring it reaches a full boil for at least 1 minute to make it safe to consume.
13. **Serving Suggestions and Pairings:** Hawaiian Teriyaki Chicken is incredibly versatile and makes for a fantastic main course. Serve it traditionally with fluffy white rice and a side of steamed broccoli or grilled pineapple slices. It's also delicious in tacos, wraps, or as a protein source over a salad. For other easy and flavorful chicken dishes, consider my [This Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner That's Always a Hit](#) or my simple [Easy Cheesy Chicken Sliders with Marinara Garlic Butter](#).
14. **Storage and Leftover Tips:** Leftover Hawaiian Teriyaki Chicken can be stored in an airtight container in the refrigerator for up to 3-4 days. It's great for meal prepping! To reheat, gently warm in a microwave, a skillet on the stovetop, or in the oven until heated through. The flavors often deepen overnight, making for delicious leftovers.
15. **More Recipes You Will Love:** If you enjoyed the sweet, savory, and easy-to-prepare nature of this Hawaiian Teriyaki Chicken, here are a few more savory and satisfying recipes that I think you'll absolutely love:
16. For another fantastic crowd-pleasing chicken meal, check out my [These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast](#).
17. If you're a fan of rich, comforting stews, my [This Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort](#) is a must-try.
18. And for a comforting meal that's perfect for lazy Sundays, don't miss my [These Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays](#).
19. **Final Thoughts:** Hawaiian Teriyaki Chicken is a brilliant way to bring bold, tropical flavors to your dinner table with minimal fuss. It's incredibly versatile, delicious, and perfect for grilling season or any time you're craving something sweet and savory. Give it a try, and let this taste of Hawaii brighten your day!
20. **What's your favorite marinade for grilled chicken?**

Share your ideas in the comments below, and don't forget to follow Chef Maniac for more delicious and inspiring recipes!

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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