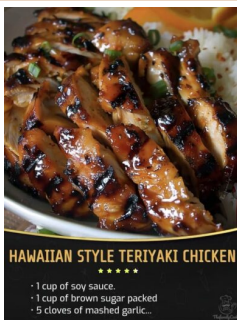


Hawaiian Style Teriyaki Chicken: Sweet, Savory, and Perfect for Family Dinners

Hawaiian Style Teriyaki Chicken



OVEN
400°F

TIME
10 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

- 3 pounds chicken thighs
- 1 cup soy sauce
- 1 cup pineapple juice, or pineapple chunks with juice
- 1 cup packed brown sugar
- 5 cloves garlic, mashed
- 1 tablespoon fresh ginger, minced

DIRECTIONS

1. In a large bowl, whisk together the soy sauce, pineapple juice, brown sugar, mashed garlic, and minced ginger until the sugar is mostly dissolved.
2. Add the chicken thighs to the marinade and turn to coat well.
3. Cover and refrigerate for at least 2 hours, or overnight for deeper flavor.
4. When ready to cook, preheat your oven to 400°F or heat a grill to medium-high.
5. Remove the chicken from the marinade, letting the excess drip off. Reserve the marinade if you want to simmer it into a glaze later.
6. Arrange the chicken on a baking sheet or place it directly on the grill.
7. Cook for 30 to 35 minutes in the oven, or grill for about 6 to 8 minutes per side, depending on thickness, until the chicken is cooked through and reaches 165°F internally.
8. For extra flavor, simmer the reserved marinade in a saucepan for several minutes until thickened slightly, then brush it over the cooked chicken before serving.
9. Let the chicken rest for a few minutes, then serve hot.
10. The finished chicken should be glossy, caramelized around the edges, and deeply flavorful from the sweet-and-savory marinade.

SWAPS & NOTES

This recipe is easy to adjust based on your preferences and what you have on hand.

Chicken thighs: Boneless or bone-in chicken thighs both work.

Boneless thighs cook a little faster, while bone-in thighs offer even more flavor.

Pineapple juice: If you do not have pure pineapple juice, canned pineapple chunks with their juice work well too.

TIPS FOR SUCCESS

Marinating the chicken is the key to getting that classic teriyaki flavor all the way through.

Even a couple of hours helps, but overnight gives the best result.

Do not skip using chicken thighs if possible.

They are naturally more forgiving than chicken breasts and stay juicy even when cooked until nicely caramelized.

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

Original recipe: <https://chefmaniac.com/hawaiian-style-teriyaki-chicken-sweet-savory-and-perfect-for-family-dinners/>