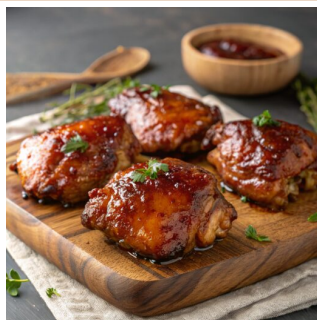


Mahogany Chicken Thighs: Sweet, Sticky, and Irresistible

The combination of sweet and savory flavors creates a perfect balance that is irresistible.



OVEN
375°F

TIME
10 min

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INGREDIENTS

8 bone-in, skin-on chicken thighs
1/4 cup soy sauce
1/4 cup honey
2 cloves of garlic, minced
1 tablespoon grated ginger
1 tablespoon olive oil
Salt and pepper to taste
Sesame seeds and chopped green onions for garnish (optional)

DIRECTIONS

1. In a large bowl, mix together the soy sauce, honey, minced garlic, grated ginger, and olive oil.
2. Season the chicken thighs with salt and pepper, then add them to the marinade. Make sure each piece is coated evenly.
3. Cover the bowl with plastic wrap and let the chicken marinate in the fridge for at least 30 minutes, or up to 2 hours.
4. Preheat your oven to 375°F (190°C).
5. Place the marinated chicken thighs on a baking dish, skin side up. Pour any remaining marinade over the chicken.
6. Bake for 30 minutes, or until the chicken is fully cooked and the skin is crispy and caramelized.
7. Optional: For an extra crispy skin, broil the chicken for 2-3 minutes at the end of the cooking time.
8. Garnish with sesame seeds and chopped green onions, if desired.

TIPS FOR SUCCESS

For the best flavor, let the chicken marinate for at least 30 minutes.

The longer it marinates, the more flavorful it will be. 2.

Make sure to use bone-in, skin-on chicken thighs for this recipe.

The skin helps to keep the chicken moist and adds a delicious crispy texture. 3.

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

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