

Oven Roasted Teriyaki Chicken



Rated: ★★★★★

Prep Time: 30 Minutes

Ready In: 1 Hour 30 Minutes

Submitted By: Inspired by Home Cooks

Cook Time: 1 Hour

Servings: 6

"Chicken pieces are coated with a homemade teriyaki sauce and baked to perfection in the oven. Easy to double for a large group."

INGREDIENTS:

- | | |
|---|----------------------------------|
| 1 tablespoon cornstarch | 1 clove garlic, minced |
| 1 tablespoon cold water | 1/2 teaspoon ground ginger |
| 1/2 cup SPLENDA® No Calorie Sweetener, Granulated | 1/4 teaspoon ground black pepper |
| 1/2 cup soy sauce | 12 skinless chicken thighs |
| 1/4 cup cider vinegar | |

DIRECTIONS:

1. In a small saucepan over low heat, combine the cornstarch, cold water, SPLENDA® Granulated Sweetener, 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).
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 minutes. Turn pieces over, and bake for another 30 minutes, until no longer pink and juices run clear. Brush with sauce every 10 minutes during cooking.



Country Apple Dumplings



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"Oh my Goodness!! Who knew that fresh apples, crescent roll dough, and citrus soda could make such a wonderful treat!"

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