

# Honey & Soy Chicken Thighs

These are a great option to prepare in the morning, let them marinate all day, and then bake them when your ready to make supper!

**Course** Main Dish  
**Cuisine** American

## Servings

4 PEOPLE

## Ingredients

- 6 Chicken Thighs
- 3 tbsp olive oil
- 3 tbsp Soy Sauce
- 1 tbsp Worcestershire Sauce
- 5 tbsp Honey
- 1 tsp Dried Chopped Garlic
- 1/2 tsp Ground Ginger
- Salt & Pepper to Taste

## Instructions

1. Add all ingredients together in a gallon storage bag and mix well.

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2. Add chicken thighs to bag and turn until thighs are covered in mixture.

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3. Let marinate in refrigerator until your ready to cook (up to a day ahead of time).

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4. Preheat oven to 425 degrees.

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5. Place chicken and marinade in a greased baking dish.

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6. Cook for 25 minutes (skin up). Flip thighs and cook for an additional 10 minutes (skin down). Flip again and cook for an additional 10 minutes (skin up). Cooking for a total of 45 minutes or until chicken reaches an internal temperature of 165 degrees.