

JERSEY TASTES! RECIPES

Slow Cooker Honey Teriyaki Chicken

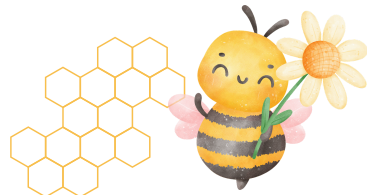
INGREDIENTS

FAMILY SIZE
SERVES 4-6

- 2 lbs. boneless, skinless chicken thighs, cut into 1 ½ inch pieces
- ½ medium yellow onion, diced (about 1 cup)
- 2 cloves garlic, minced
- ½ cup tamari or soy sauce
- ½ cup honey
- ¼ cup rice vinegar
- ½ tsp black pepper
- 1 Tbsp. grated fresh ginger root
- ¼ cup water
- 2 Tbsp. cornstarch
- *Ideas for serving: cooked rice, sesame seeds, fresh sliced scallions, sautéed veggies*

SCHOOL FOOD SERVICE:
PORTIONS: 24-8 OZ PORTIONS

- 12 lbs. boneless, skinless chicken thighs, cut into 9 inch pieces
- 3 medium yellow onion, diced (about 6 cup)
- 12 cloves garlic, minced
- 3 cups tamari or soy sauce
- 3 cups honey
- 1 ½ cups rice vinegar
- 3 tsp. black pepper
- 6 Tbsp. grated fresh ginger root
- 1 ½ cups water
- ¾ cup cornstarch



DIRECTIONS

- 1 Arrange the chicken in a single layer at the bottom of a 6 quart or larger slow cooker. Scatter onion and garlic over top. Whisk the soy sauce, honey, vinegar, pepper, and ginger together in a small bowl and pour over the chicken, onions, and garlic.
- 2 Cover and cook on the LOW setting for 2-3 hours, or on the HIGH setting for 1-2 hours. Chicken is done when an instant-read thermometer inserted into the thickest piece reads 165 degrees.
- 3 Using a slotted spoon, transfer the chicken into a bowl. Pour the leftover sauce into a small saucepan and bring to a boil over medium-high heat. Cook until reduced by half, 15 to 20 minutes. Meanwhile, whisk the cornstarch and water together in a small bowl. When the sauce has reduced, whisk the cornstarch slurry into the sauce and cook until thickened, 1-2 minutes.
- 4 Return the chicken to the slowcooker and pour the thickened sauce over. Serve with your choice of sides and/or garnishes.

RECIPES MADE IN COLLABORATION WITH:

