



Makes up to 6 Servings

Use Chantal® 8" X 8" Make & Take® w/ Lid and
3 Piece Ring Bowls

Teriyaki Chicken

Ingredients:

6 medium sized chicken breasts, boneless

¾ cup soy sauce

¾ cup granulated sugar

2 cloves garlic, minced

1 tablespoon grated ginger

Preparation:

1. Rinse chicken pieces and pat dry with paper towels. Place the cut side down in the 8" X 8".
2. In the medium ring bowl, combine the soy sauce, garlic, ginger and sugar. Mix well then pour mixture over chicken pieces. Place the lid onto 8" X 8" and refrigerate for 4 hours to allow the sauce to soak into the poultry.
3. Preheat oven to 350°F.
4. Bake the saturated chicken uncovered for 1 hour. Baste often to keep the meat moist. Make sure there is no pink left in the meat when you take it out of the oven. Let it cool slightly then cut into smaller pieces to serve. Ready to serve!

