

EASY BONELESS SOY SAUCE CHICKEN THIGHS

Kevin



Recipe by Kevin Kimura

Level: Easy

Makes 4 servings

INGREDIENTS

8 boneless skinless chicken thighs
1/2 cup black soy sauce
1/2 cup shao xing wine
1/2 tbs minced ginger
1/2 tbs minced garlic
2 tsp sugar
16 star anise
green onions for garnish (optional)
cilantro for garnish (optional)

DIRECTIONS

Step 1

In a bowl large enough to fit all 8 chicken thighs, mix together the soy sauce, wine, ginger, garlic and sugar. Mix until the sugar is dissolved as much as possible. Add star anise to the bowl and stir to coat all of the pieces.



Add chicken thighs to the marinade and let marinate for 30 minutes. Don't marinate for more than an hour or chicken may become too salty. Depending on your bowl, the chicken may not be completely submerged in the marinade. If that is the case, you may want to flip the chicken pieces after 15 minutes so they are evenly marinated.

Step 2

Transfer chicken and all of the marinade to a 13x9 baking dish. Arrange star anise pieces so that there is 1 piece under each thigh. Then arrange the remaining 8 pieces in between and on top of the chicken. Refer to the image below.



Step 3

Bake at 350 degrees F for 35 minutes or until chicken is cooked through.

Slice the chicken and place on a plate. Pour remaining juice from the baking dish all over the chicken and garnish with green onions and cilantro.

I also like to serve this with steamed white rice and pour some of the sauce over the rice for extra flavor.

Enjoy!