**Baked Hawaiian Chicken**

RECIPE

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**INGREDIENTS**

* 24 chicken thighs
* 3 cups pineapple juice
* 1 cup light soy sauce
* ¾ cup rice wine vinegar
* ¾ cup brown sugar
* 6 tablespoons tomato paste
* 3 tablespoons garlic, minced
* 2 tablespoons ginger, grated
* 6 cups pineapple tidbits
* 3 onions, chopped
* Optional Ingredients:

chicken legs, ketchup, apple cider vinegar, honey, green onions

**DIRECTIONS**

1. Preheat oven to 450°. If cooking at 400° or 425°, increase bake time. Spray a 2” pan with non-stick spray.
2. Combine, juice, light soy sauce, vinegar, brown sugar, tomato paste, garlic and ginger in a large bowl. Stir to mix well and pour into prepared pan.
3. Place chopped onions in pan and place chicken on top not overlapping. Add pineapple tidbits between (not on top) the chicken pieces.
4. Bake 15 minutes, then baste with sauce. Continue to bake another 15 minutes until internal temperature reaches 165 degrees. Let rest 5-10 minutes.

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| **Prep Time:** 30 minutes | **Cook Time:** 30 minutes | **Total Time:** 60 minutes | **Yield:** 24 servings |