

Soy Sauce Glazed Chicken Thighs

Savor the rich umami flavor of tender chicken thighs glazed with a sweet and savory soy sauce mixture. This simple yet satisfying dish is perfect for a quick weeknight dinner or a special occasion.



Main Dish

20 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 1 chicken thigh (boneless, skinless)
- 1 tablespoon soy sauce
- 1 tablespoon honey
- 1 teaspoon sesame oil
- 1 clove garlic (minced)
- 1/2 teaspoon ginger (grated)
- 1 green onion (sliced, for garnish)
- Salt and pepper to taste

Steps

- 1 In a small bowl, whisk together the soy sauce, honey, sesame oil, minced garlic, and grated ginger.
- 2 Season the chicken thigh with salt and pepper on both sides.
- 3 Heat a non-stick skillet over medium heat and add the chicken thigh.
- 4 Cook the chicken for about 5 minutes on each side until browned and cooked through.
- 5 Pour the soy sauce mixture over the chicken and cook for an additional 2-3 minutes, allowing the sauce to thicken and glaze the chicken.
- 6 Remove from heat and let it rest for a minute before slicing.
- 7 Serve garnished with sliced green onions.