

HONEY-GLAZED CHICKEN THIGHS

PAGE 52 • BEST BY:

Directions Thaw in refrigerator just long enough to remove from freezer bag. Preheat oven to 350°F/180°C. Place frozen chicken in an ungreased baking dish. Bake for 45 minutes. Remove dish from oven and separate chicken pieces, placing pieces meaty side down to keep them moist. Bake for 1½ hours longer, or until sauce has browned and is thick and sticky and an instant-read thermometer inserted into thickest part of chicken reads 165°F/75°C.

Recipe from *Fix, Freeze, Feast*, 2nd Edition © 2018 Kati Neville and Lindsay Ahrens, Storey Publishing

HONEY-GLAZED CHICKEN THIGHS

PAGE 52 • BEST BY:

Directions Thaw in refrigerator just long enough to remove from freezer bag. Preheat oven to 350°F/180°C. Place frozen chicken in an ungreased baking dish. Bake for 45 minutes. Remove dish from oven and separate chicken pieces, placing pieces meaty side down to keep them moist. Bake for 1½ hours longer, or until sauce has browned and is thick and sticky and an instant-read thermometer inserted into thickest part of chicken reads 165°F/75°C.

Recipe from *Fix, Freeze, Feast*, 2nd Edition © 2018 Kati Neville and Lindsay Ahrens, Storey Publishing

HONEY-GLAZED CHICKEN THIGHS

PAGE 52 • BEST BY:

Directions Thaw in refrigerator just long enough to remove from freezer bag. Preheat oven to 350°F/180°C. Place frozen chicken in an ungreased baking dish. Bake for 45 minutes. Remove dish from oven and separate chicken pieces, placing pieces meaty side down to keep them moist. Bake for 1½ hours longer, or until sauce has browned and is thick and sticky and an instant-read thermometer inserted into thickest part of chicken reads 165°F/75°C.

Recipe from *Fix, Freeze, Feast*, 2nd Edition © 2018 Kati Neville and Lindsay Ahrens, Storey Publishing

HONEY-GLAZED CHICKEN THIGHS

PAGE 52 • BEST BY:

Directions Thaw in refrigerator just long enough to remove from freezer bag. Preheat oven to 350°F/180°C. Place frozen chicken in an ungreased baking dish. Bake for 45 minutes. Remove dish from oven and separate chicken pieces, placing pieces meaty side down to keep them moist. Bake for 1½ hours longer, or until sauce has browned and is thick and sticky and an instant-read thermometer inserted into thickest part of chicken reads 165°F/75°C.

Recipe from *Fix, Freeze, Feast*, 2nd Edition © 2018 Kati Neville and Lindsay Ahrens, Storey Publishing

HONEY-GLAZED CHICKEN THIGHS

PAGE 52 • BEST BY:

Directions Thaw in refrigerator just long enough to remove from freezer bag. Preheat oven to 350°F/180°C. Place frozen chicken in an ungreased baking dish. Bake for 45 minutes. Remove dish from oven and separate chicken pieces, placing pieces meaty side down to keep them moist. Bake for 1½ hours longer, or until sauce has browned and is thick and sticky and an instant-read thermometer inserted into thickest part of chicken reads 165°F/75°C.

Recipe from *Fix, Freeze, Feast*, 2nd Edition © 2018 Kati Neville and Lindsay Ahrens, Storey Publishing

HONEY-GLAZED CHICKEN THIGHS

PAGE 52 • BEST BY:

Directions Thaw in refrigerator just long enough to remove from freezer bag. Preheat oven to 350°F/180°C. Place frozen chicken in an ungreased baking dish. Bake for 45 minutes. Remove dish from oven and separate chicken pieces, placing pieces meaty side down to keep them moist. Bake for 1½ hours longer, or until sauce has browned and is thick and sticky and an instant-read thermometer inserted into thickest part of chicken reads 165°F/75°C.

Recipe from *Fix, Freeze, Feast*, 2nd Edition © 2018 Kati Neville and Lindsay Ahrens, Storey Publishing