

## TERIYAKI CHICKEN

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PAGE 55 • BEST BY:

**Directions** Completely thaw in refrigerator. Preheat oven to 350°F/180°C. Place chicken in an ungreased baking dish. Bake, uncovered, for 1 hour, or until an instant-read thermometer inserted into thickest part of chicken reads 165°F/75°C. Turn pieces once or twice during baking. The longer the cooking time, the thicker and stickier the sauce will be.

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

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