

## Hoisin Chicken Thighs

### Ingredients

10 chicken thighs, patted dry

½ cup honey

⅓ cup hoisin sauce

¼ cup ketchup

2 tablespoons orange juice

1 tablespoon Dijon mustard

2 teaspoons minced ginger root

2 teaspoons Worcestershire sauce

2 cloves garlic, minced

1 teaspoon grated orange zest

### Instructions

Preheat the oven to 350 degrees F (175 degrees C).

Mix honey, hoisin sauce, ketchup, orange juice, mustard, ginger, Worcestershire sauce, garlic and orange zest together in a 9x13-inch baking dish. Add chicken thighs and coat with the mixture. Cover baking dish with aluminum foil.

Bake in the preheated oven for 1 hour, basting at least 3 times. Remove foil and continue baking, uncovered, until chicken is browned on top, about 15 minutes.