

Thai Roasted Chicken Thighs

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Ingredients

2 tablespoons Sriracha
2 tablespoons brown sugar
2 tablespoons soy sauce
2 tablespoons fish sauce
3 cloves garlic, minced
2 teaspoons grated ginger
Juice and zest of 1 lime
Vegetable oil
6 bone-in, skin-on chicken thighs
4 medium carrots, cut into large chunks
1 large onion, cut into wedges
2 cups Thai basil leaves

Directions

Preheat oven to 400 degrees F. In a medium bowl, mix together the Sriracha, brown sugar, soy sauce, fish sauce, garlic, ginger, lime juice, and lime zest.

Heat 2 tablespoons oil in a roasting pan set over your stove burners at medium heat. Sear the chicken skin-side down for 5 minutes.

Flip the chicken and sear for another 3 minutes. Add the carrots and onions to the pan. Toss in the sauce mixture, deglazing the pan as you mix everything together.

Position all the chicken pieces skin side up among the vegetables, and drizzle with a little more oil. Place in the oven to roast for 35-40 minutes...stirring in the Thai basil halfway through baking.