

CopyCat The Cheesecake Factory Teriyaki Chicken

Ingredients

8 pieces chicken legs and thighs, skin on
1 lemon sliced

Homemade Teriyaki Sauce:

1/2 c soy sauce
1/2 tbsp minced ginger
1/2 c chicken broth
1 tbsp minced garlic
3 tbsp brown sugar
1 tbsp Sriracha

Directions

Preheat oven to 400 degrees. Layer lemon slices on the bottom of a 9×13 baking dish. In a bowl, whisk together the soy sauce ingredients.

Divide the mixture into two separate bowls. Place the chicken with skin side up on top of the lemon slices in the baking dish, and pour 1/2 the sauce mixture over the meat.

Bake for 40 minutes (or until thickest part reaches 165 F). Drain the drippings from the baking dish into a saucepan over medium high heat on the stove.

Add in the other half of the sauce, and simmer down until the sauce is thick. Pour the sauce over the chicken, and place the chicken under the broiler for several minutes until golden brown on top before serving.