

Foil Chicken

Ingredients

- 1 lb Chicken Thighs (boneless, skinless)
- 3 T Hoisin Sauce
- 1/4 c Soy Sauce
- 2 T Brown Sugar
- 1 t Ginger (minced)
- 1 t Garlic (minced)
- 1/4 t Salt
- 1 t Red Pepper Flakes
- 3 Green Onions (chopped)
- 1 T Rice Wine

Instructions

1. Cut the chicken to pieces about the size of your thumb.
2. In a medium bowl mix together hoisin, soy sauce, brown sugar, ginger, garlic, salt, rice wine, green onions and red pepper flakes. Add the chicken to the marinade. Let marinate at least 30 minutes to overnight.
3. Cut up 6 foil squares that are about 4" x 4" inches. Place divide the chicken into foil squares and add in the center of each foil square and fold like a triangle, sealing the corners as tight as you can.
4. Place on a baking sheet and turn on your broiler (or grill). You can broil for 4 minutes on each side, or grill for 4 minutes on each side. Let cool 1 minute. Enjoy opening your foil triangles!