

Five-Spice Baked Chicken

Ingredients

1 T Soy Sauce
1 t Salt
1 t Five Spice Powder
1 T Red Onion (minced)
2 clv Garlic (minced)
1 t Vegetable Oil
1 T Rice Wine
1 t Sesame Oil
4 Chicken Leg Quarters

Instructions

1. Combine the soy sauce, salt, five spice, red onion, garlic, vegetable oil, rice wine, and sesame oil in a large mixing bowl and set aside.
2. Wash and clean your chicken then pat dry. Transfer chicken to the mixing bowl with the marinade. Make sure to cover the chicken with marinade and get it under the skin. It's best to let the chicken marinate for at least 2 hours or overnight.
3. Preheat the oven to 375 degrees.
4. Line a sheet pan with foil and place chicken on top of pan. Bake for about 60 minutes, serve immediately.