FOOD BANK
OF NORTHEAST GEORGIA

HONEY-GARLIC-GINGER CHICKEN WITH CHARRED SPRING VEGETABLES

Ingredients

- **2 lbs** boneless chicken thighs
- **1 lb** baby potatoes, halved
- **1 lb** green beans
- **2** bell peppers
- **5** cloves garlic, minced
- **1 tbsp** grated fresh ginger
- **¼ cup** honey
- **¼ cup** low-sodium soy sauce
- **2 tbsp** rice vinegar
- **2 tbsp** olive oil
- **1 tsp** chili flakes
- Black pepper



Instructions

1. Whisk honey, soy, garlic, ginger, vinegar, chili flakes, and oil.
2. Marinate chicken **30 minutes.**
3. Roast potatoes at **425°F** for **20 minutes** to start caramelizing.
4. Add chicken and vegetables, pour remaining marinade over.
5. Roast **25 minutes** until sticky and glazed.
6. Broil **3–4 minutes** for char.