Baked Korean Chicken and Vegetables

I'm going to leave this out of the recipe, but I suggest that you add Sriracha to your taste to finish the Korean flavors

Ingredients

2 lb boneless-skinless chicken thighs

3-4 heads of broccoli, florets removed

6 carrots, cut cut into batonet

¼ C tamari

¼ C brown sugar

2 T olive oil

1 T sesame oil

4 cloves garlic, minced

S+P TT

Procedure

1. Preheat oven to 400F
2. toss all the ingredients together in a large bowl
3. Place chicken on the center of the baking sheet
4. Spread vegetables around baking sheet in a single layer
5. Cook until the chicken reaches an internal temperature of 160F, at least 25 minutes
6. Remove pan, let chicken rest 5 minutes, then cut into bite-sized pieces
7. Toss vegetables and chicken with the Asian sauce and portion out