## 4 - 6 chicken thighs (either boneless or with bones)

Spicy Honey Garlic Chicken Chighs

- 1/2 cup soy sauce
- 1/2 cup ketchup
- 1/3 cup honey
- 3 cloves of garlic minced
- 1 teaspoon dried basil
- 1 tablespoon sriracha

Preheat oven to 350 degrees. Whisk last 6 ingredients in a bowl. Lay chicken in a roasting pan and pour liquid mixture over it. Bake for 1 hour, turning the chicken over midway and basting it with sauce. This chicken will smell absolutely divine!

Whoever snuck the "s" in fast food is a clever little bastard!

NOEL ROBERTS Advisor GRI, ABR, MCNE, CHMS, SRES 713.562.3693

noel@homesbynoel.com noel.roberts@evusa.com www.homesbynoel.com www.austin.evusa.com

Helping families buy and sell beautiful homes in Travis and Harris Counties!



ENGEL&VÖLKERS

More foolproof recipes from your favorite gastronomically challenged Realtor!

Now proudly representing buyers and sellers in Harris, Travis and Fayette Counties!

> **NOEL ROBERTS, ADVISOR** GRI, ABR, MCNE, CNE, CHMS, ALHS, SRES ENGEL VÖLKERS AUSTIN

713.562.3693 noel@homesbynoel.com noel.roberts@evusa.com www.homesbynoel.com www.austin.evusa.com

> Like Homes by Noel on Facebook





**NOEL D. ROBERTS** 3700 Bee Caves Road, Ste. 102 Austin, Texas 78746