



# Honey Garlic Chicken Recipe Made Easy

## Introduction

Honey Garlic Chicken is a delightful dish that combines the sweet taste of honey with the robust flavors of garlic. This easy-to-make recipe is perfect for busy weeknights or impressing guests at dinner. With minimal ingredients, you can create a meal that is both satisfying and flavorful.

## Detailed Ingredients with measures

- 4 boneless, skinless chicken thighs or breasts - 3 tablespoons honey -

4 cloves garlic, minced – 2 tablespoons soy sauce (use tamari for gluten-free) – 1 tablespoon apple cider vinegar or rice vinegar – 1 teaspoon cornstarch (optional, for thickening the sauce) – 2 tablespoons olive oil or butter – Salt and pepper, to taste – Optional garnish: sesame seeds and chopped green onions

### **Prep Time**

15 minutes

### **Cook Time**

15 minutes

### **Total Time**

30 minutes

### **Yield**

Serves 4

### **Instructions**

1. Prepare the Chicken: Season the chicken with salt and pepper on both sides. Heat olive oil or butter in a large skillet over medium heat.

Add the chicken and cook for 5-7 minutes on each side until golden brown and fully cooked. Remove from skillet and set aside. 2. Make the Honey Garlic Sauce: In the same skillet, add minced garlic and sauté until fragrant (about 1 minute). Stir in honey, soy sauce, and vinegar. Mix well. If you prefer a thicker sauce, mix cornstarch with 1 tablespoon of water and add to the skillet. Stir until the sauce thickens. 3. Combine and Serve: Return the cooked chicken to the skillet, coating it with the honey garlic sauce. Let it simmer for 2-3 minutes to absorb the flavors. Serve hot, garnished with sesame seeds and green onions.

See also [Coconut Cream Pie Cookie Cups](#)

This recipe offers a delightful balance of sweet and savory flavors, making it a perfect choice for a quick and satisfying meal. Enjoy your Honey Garlic Chicken!

## Detailed Directions and Instructions

### Prepare the Chicken

- Season the chicken with salt and pepper on both sides. - Heat olive oil or butter in a large skillet over medium heat. - Add the chicken and cook for 5-7 minutes on each side until golden brown and fully cooked. Remove from skillet and set aside.

### Make the Honey Garlic Sauce

- In the same skillet, add minced garlic and sauté until fragrant (about 1 minute). - Stir in honey, soy sauce, and vinegar. Mix well. - (Optional) If you prefer a thicker sauce, mix cornstarch with 1 tablespoon of water and add to the skillet. Stir until the sauce thickens.

### Combine and Serve

- Return the cooked chicken to the skillet, coating it with the honey

garlic sauce. Let it simmer for 2-3 minutes to absorb the flavors. – Serve hot, garnished with sesame seeds and green onions.

## Notes

### Ingredient Variations

– You can substitute chicken thighs with breasts, but cooking times may vary.

### Gluten-Free Options

– Use tamari in place of soy sauce for a gluten-free version.

### Storage Instructions

– Leftovers can be stored in an airtight container in the refrigerator for up to 3 days.

### Serving Suggestions

– Pair with rice, quinoa, or steamed vegetables for a complete meal.

### Cooking Tip

– Make sure the chicken reaches an internal temperature of 165°F (75°C) for safety.

## Cook techniques

### Seasoning the Chicken

Seasoning the chicken with salt and pepper prior to cooking enhances its flavor and highlights the dish's overall taste.

See also [Pizza Hut Style Cheese Sticks](#)

### **Pan-Searing**

Using a skillet allows the chicken to develop a golden-brown crust, providing a delightful texture and flavor from the Maillard reaction as it cooks.

### **Sautéing Garlic**

Sautéing minced garlic in oil until it becomes fragrant releases its essential oils, creating a flavorful base for the sauce.

### **Creating the Sauce**

Combining honey, soy sauce, and vinegar adds depth and complexity to the sauce, balancing sweetness with savory notes.

### **Thickening the Sauce**

Using cornstarch mixed with water is an effective way to thicken sauces without altering the flavor, creating a luxurious texture.

### **Simmering**

Allowing the chicken to simmer in the sauce for a few minutes helps the flavors meld together, ensuring every bite is deliciously coated.

## **FAQ**

### **Can I use chicken breasts instead of thighs?**

Yes, chicken breasts can be used, but they may require slightly less cooking time to prevent drying out.

**What can I substitute for honey?**

Maple syrup or agave nectar can be used as alternatives for honey if you prefer a different sweetener.

**Is this recipe gluten-free?**

Yes, simply use tamari soy sauce instead of regular soy sauce to keep it gluten-free.

**How can I make this dish spicier?**

Add crushed red pepper flakes or a dash of sriracha to the sauce for an extra kick of heat.

**Can I make this recipe ahead of time?**

Yes, you can prepare the sauce and cook the chicken in advance, then combine them just before serving for the best flavor and freshness.

## Conclusion

The Honey Garlic Chicken recipe combines sweet and savory flavors that are sure to please anyone at the dinner table. It's a quick and easy dish to prepare, making it ideal for busy weeknights. The balance of honey and garlic, along with a touch of soy sauce, creates a delightful sauce that perfectly coats the chicken. This dish can be served with rice, vegetables, or even in wraps for a satisfying meal.

See also [Crispy Pata: Filipino Ham Hock Recipe](#)

## More recipes suggestions and combination

### **Honey Garlic Shrimp**

Swap chicken for shrimp in the same honey garlic sauce. Cook the shrimp until pink and tender for a delicious seafood twist.

### **Honey Garlic Tofu**

For a vegetarian option, use firm tofu instead of chicken. Sauté until golden, then coat with the honey garlic sauce for a savory dish.

### **Honey Garlic Roasted Vegetables**

Toss mixed vegetables like broccoli, bell peppers, and carrots in the honey garlic sauce and roast in the oven for a flavorful side dish.

### **Honey Garlic Chicken Stir-fry**

Add your favorite stir-fry vegetables to the skillet after cooking the chicken, and toss everything in the honey garlic sauce for a complete one-pan meal.

### **Spicy Honey Garlic Chicken**

Add red pepper flakes to the honey garlic sauce for a spicy kick. This variation is perfect for those who enjoy a bit of heat in their dishes.







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