



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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