



Honey Garlic Glazed Chicken

The Scent of Home

The smell fills my kitchen. Honey and garlic sizzle in the pan. It reminds me of my first bite. That sweet, sticky sauce won me over. **Ever wondered how to make takeout taste better at home?** This dish is the answer. It feels like a warm hug. Everyone deserves that comfort.

My First Kitchen Surprise

My first try was a mess. I added the chicken all at once. The pan got too crowded. The pieces steamed instead of browning. I learned to cook in batches for better flavor. **Small steps make a big difference in cooking and life.** Patience creates a perfect golden crust. Now I always take my time.

Why It Tastes So Good

The magic is in the sauce. Honey's sweetness balances the salty soy. Chili sauce adds a gentle, warm heat. The glaze clings to each piece of chicken. It creates a sticky, glossy coating. **Which flavor combo surprises you most: honey with garlic or soy with chili?** Tell me in the comments below!

A Simple Dish's Journey

This dish is a modern American favorite. It draws from Asian cooking styles. It uses common pantry items in a new way. The one-pan method is perfect for busy weeknights. *Did you know soy sauce is made from fermented soybeans and wheat?* It adds that deep, rich flavor we love. What's your favorite weeknight dinner? Share your go-to recipe with us!



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Ingredients:

Ingredient	Amount	Notes
Boneless skinless chicken breasts	2 pounds	Cut into bite-size pieces
Salt	2 teaspoons	
Pepper	1 teaspoon	
Garlic powder	2 teaspoons	
Butter	2 tablespoons	Divided in half
Sesame oil	1½ tablespoons	Or olive oil
Onion	½ cup	Finely chopped
Garlic	2 tablespoons	Minced
Honey	1⅛ cups	1 cup plus 2 tablespoons
Chili sauce	2 tablespoons	
Soy sauce	3 tablespoons	
Green onions	As needed	Chopped for garnish
Sesame seeds	As needed	For garnish
Cooked rice	As needed	For serving

My One-Pan Honey Garlic Chicken

This dish is a weeknight lifesaver. It tastes like takeout but is homemade. You only need one pan for easy cleanup. The sweet and savory sauce is amazing.

See also [Chicken Bacon Ranch Tater Tot Casserole Recipe](#)

Step 1 Season your chicken pieces with salt, pepper, and garlic powder. This gives the meat a great base flavor. Use a large, heavy-

bottomed skillet for best results. (Hard-learned tip: Pat the chicken very dry first. This helps it get a beautiful golden sear instead of steaming).

Step 2 Cook the chicken in two batches using butter. Do not crowd the pan. You want a nice brown color on all sides. It does not need to be cooked through yet.

What is the key to getting a good sear on the chicken? Share below!

Step 3 In the same pan, sauté onion in sesame oil. Cook until the onion turns soft and see-through. This builds a deep flavor foundation for your sauce. Scrape up all those tasty brown bits from the chicken.

Step 4 Add the minced garlic and cook for one minute. Garlic burns easily so watch it closely. Its aroma will fill your kitchen. This quick step makes the sauce incredible.

Step 5 Pour in the honey, chili sauce, and soy sauce. Let the mixture come to a low boil. Then simmer it until it thickens nicely. It should coat the back of a spoon.

Step 6 Put all the chicken back into the pan. Stir to coat every piece in the glossy sauce. Let it simmer until the chicken is fully cooked. The smell will drive you crazy.

Cook Time: 47 minutes

Total Time: 47 minutes

Yield: 4 servings

Category: Dinner, Main Course

Make It Your Own

This recipe is wonderfully flexible. Try one of these tasty twists next time. Each one creates a whole new meal. Your family will beg for seconds.

Spicy Kick: Double the chili sauce. Add a teaspoon of red pepper flakes. It gives a fantastic fiery punch.

Pineapple Sweet: Add a cup of diced fresh pineapple. Toss it in with the sauce. It adds a tropical, sweet flavor.

Veggie Loaded: Stir in bell peppers and broccoli. Add them when you cook the onion. It makes a complete meal in one pan.

Which creative spin will you try first? Vote in the comments!

See also Creamy Ranch Chicken Mac and Cheese

Serving It Up Right

This chicken deserves a perfect plate. Fluffy white rice is my go-to side. It soaks up the extra sauce beautifully. Try jasmine or brown rice for fun.

For a fresh crunch, add a simple side salad. Steamed broccoli or snap peas also work great. Don't forget the green onion and sesame seed garnish. They add color and a nice little crunch.

Pair it with a cold glass of crisp lager. A sweet iced green tea is also perfect. It balances the rich, savory flavors of the dish.

Which would you choose tonight: the lager or the iced tea?



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Keeping It Fresh

Store leftovers in a sealed container. They will keep for three days in your fridge. You can also freeze this meal for up to three months. Just thaw it in the refrigerator overnight when you are ready. Reheat gently on the stove or in the microwave until hot. My family loves having a ready-made meal on busy nights. It saves so much time and money. Batch cooking is a great way to plan ahead. Why does this matter? A little prep work makes weeknights so much easier. What is your favorite meal to make ahead?

Quick Fixes for Common Hiccups

Is your sauce too thin? Just let it simmer a bit longer to thicken. If the sauce is too thick, add a splash of water. Did your chicken turn out dry? You might have cooked it too long initially. Be sure to only brown it in the first step. Finally, if the garlic burns, your heat was too high. Burnt garlic tastes bitter. Always sauté it on medium heat. Why does this matter? Simple fixes can save your dinner. Have you ever had a kitchen disaster you fixed?

Your Questions, Answered

Can I make this gluten-free? Yes! Just use tamari instead of regular soy sauce.

Can I prepare the sauce ahead? Absolutely. Make the sauce and keep it refrigerated for two days.

What can I use instead of chili sauce? Sriracha or a pinch of red

pepper flakes work well.

See also Easy Stovetop Chicken Spaghetti Recipe

Can I double this recipe? You sure can. Use a very large skillet so everything fits.

What sides go with this? Steamed broccoli or a simple green salad are perfect. *Fun fact: I always serve mine with extra green onions!*

Your Next Favorite Meal

I hope this recipe becomes a regular in your home. It is a true crowd-pleaser for my grandkids. I love seeing your kitchen creations. Please share your photos with our community. Tag **Savory Discovery on Pinterest** so we can see. Happy cooking! —Elowen Thorn.

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Honey Garlic Glazed Chicken

Author: Elowen Thorn

Cooking Method:[Stovetop](#)



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Difficulty: **Beginner**

Prep time: **5 minutes**



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Cook time: **42 minutes**

Rest time:

Total time: **47 minutes**

Servings: 4 servings

Best Season: Summer

Description

This honey garlic chicken recipe uses simple ingredients and cooks in

one pan for quick, easy homemade flavor. The sweet and savory sauce sticks to every bite and tastes better than takeout.

Ingredients

- 2 pounds boneless skinless chicken breasts ((cut into bite-size pieces))
- 2 teaspoons salt
- 1 teaspoon pepper
- 2 teaspoons garlic powder
- 2 tablespoons butter ((divided in half))
- 1½ tablespoons sesame oil ((or olive oil))
- ½ cup onion ((finely chopped))
- 2 tablespoons garlic ((minced))
- 1⅛ cups honey ((1 cup plus 2 tablespoons))
- 2 tablespoons chili sauce
- 3 tablespoons soy sauce
- Green onions ((chopped for garnish))
- Sesame seeds ((for garnish))
- Cooked rice ((for serving))

Instructions

1. Sprinkle the chicken with salt, pepper, and garlic powder.
2. In a large skillet over medium heat, melt 1 tablespoon of butter. Add half of the chicken and cook until it begins to turn golden brown on all sides, but not fully cooked through. Remove the chicken from the pan onto a plate lined with a paper towel and keep warm. Drain the skillet. Using the remaining 1 tablespoon of butter, repeat these steps for the remaining chicken.
3. Heat the sesame oil in the same large skillet. Add the onion and

saute until translucent.

4. Add the minced garlic. Saute for one minute more.
5. Add the honey, chili sauce, and soy sauce. Bring to a low boil and simmer for 15 to 20 minutes until the sauce has thickened and reduced enough to coat a spoon.
6. Return the chicken to the pan, stirring to coat the chicken with the sauce, and simmer for 7 to 12 minutes, or until the chicken is fully cooked through.
7. Serve the chicken over rice. Sprinkle the chicken with the chopped green onions and sesame seeds, if desired.

Keywords: Honey Garlic Chicken, Chicken Breast, Glazed Chicken, Asian