



# One Pan Honey Garlic Chicken Better Than Takeout

## Why I Love This Chicken

This recipe is my favorite weeknight hero. It makes the whole house smell wonderful. I feel so proud serving it.

It tastes like a special treat. But it is made with simple things from your kitchen. You probably have most of them already. What is your go-to meal when you want something special but easy?

## A Little Kitchen Story

My grandson Leo came over one day. He said he was craving takeout chicken. I told him we could make our own.

His eyes got wide when he saw the honey and garlic. He did not believe me. But when it was done, he said it was even better. I still laugh at that. Cooking together creates the best memories.

## The Simple Steps

First, you give the chicken a good sprinkle of salt and pepper. Then you cook it just until it gets a little color. Do not worry about cooking it all the way yet.

Next, you make the magic sauce. You cook the onion and garlic until they smell amazing. Then you add the honey, chili, and soy sauce. Let it bubble and get thick. This part matters. A thick sauce sticks to the chicken perfectly.

## Bringing It All Together

Now, put the chicken back in the pan. Stir it all around in that glossy sauce. Let it simmer until the chicken is cooked through.

\*Fun fact\*: Simmering the chicken in the sauce makes it incredibly tender. The sauce soaks right in. Serve it over fluffy rice. A sprinkle of green onions makes it look so pretty. Do you prefer white rice or brown rice with your meals?

## More Than Just a Meal

This recipe matters because it builds confidence. You see how simple ingredients can become something fantastic. That is a good feeling.

It also saves you money. Making food at home is kinder to your wallet. And you control what goes in it. That is a win in my book. What is the



first meal you ever learned to cook?



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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		Chopped for garnish
Sesame seeds		For garnish
Cooked rice		For serving

### My One-Pan Honey Garlic Chicken

This recipe reminds me of my grandson, Leo. He always asks for takeout on Fridays. One day, I made this for him instead. His eyes got so wide with that first bite. He said, "Nana, this is even better!" That just made my whole week. I still smile thinking about it.

See also [Homeade Spaghetti-O's Recipe](#)

The secret is the sticky, sweet sauce. It clings to every little piece of

chicken. Doesn't that smell amazing as it bubbles away? And you only need one pan. That means less washing up for everyone. I call that a win.

**Step 1:** First, we get our chicken ready. Cut it into little bite-sized pieces. Then, sprinkle them with salt, pepper, and garlic powder. This gives the chicken a nice flavor from the very start. I like to do this in a big bowl. It keeps the mess off my counter.

**Step 2:** Now, we cook the chicken. Melt one tablespoon of butter in your big skillet. Cook only half the chicken at a time. We want it golden, not crowded. (My hard-learned tip: crowding the pan steams the chicken. We want a nice sear!) Take it out and do the same with the rest.

**Step 3:** In that same pan, heat your sesame oil. It smells so nutty and wonderful. Toss in your finely chopped onion. Cook it until it looks soft and see-through. I always hum a little tune while I stir. It's my favorite part.

**Step 4:** Next, add the minced garlic. Ah, that glorious smell! Just cook it for one minute. You don't want it to burn. Burnt garlic can taste a bit bitter. We just want it friendly and fragrant.

**Step 5:** Here comes the magic. Pour in the honey, chili sauce, and soy sauce. It will look very liquidy at first. Let it bubble and simmer until it gets thick. It should coat the back of a spoon nicely. This takes a little patience, but it's worth it.

**Step 6:** Time to bring the chicken back home! Put all the chicken pieces into the sauce. Stir them around so they get all dressed up. Let it all simmer together until the chicken is cooked through. The sauce will cling to it perfectly. **What's your favorite part of cooking? Is it the smells or the tastes? Share below!**

**Step 7:** Serve this lovely chicken over a fluffy bed of rice. Don't forget the final touches! A sprinkle of green onions and sesame seeds makes it pretty. It also adds a little crunch. I still laugh at how my husband always tries to sneak a bite early.

**Cook Time:** 42 minutes

**Total Time:** 47 minutes

**Yield:** 4 servings

**Category:** Dinner

## Let's Get Creative with Your Chicken!

Recipes are like stories. You can tell them a little differently each time. Feel free to play with this one. I do it all the time, depending on who's coming for dinner. Here are a few fun twists we love.

See also [Creamy Dill Pickle Chicken Salad Delight](#)

**Veggie Power:** Skip the chicken. Use big chunks of bell pepper, broccoli, and carrots instead. They get so yummy coated in that sauce.

**Spicy Kick:** Add a big spoonful of sriracha with the sauce. It gives it a fun, tingly heat. My grandson Leo loves it this way now.

**Pineapple Sweetness:** Toss in a cup of pineapple chunks when you add the sauce. It makes the whole dish taste sunny and tropical.

**Which one would you try first? Comment below!**

## The Perfect Plate for Your Chicken

Now, let's talk about serving this masterpiece. A good meal is about more than just the main dish. It's about how everything comes together

on the plate. I have a few simple ideas for you.

For sides, I always go with fluffy white rice. It's perfect for soaking up that extra sauce. A simple cucumber salad on the side is lovely, too. It adds a cool, fresh crunch. For a drink, a crisp lager beer pairs beautifully. If you're not drinking, ginger ale with a lime wedge is just right.

**Which would you choose tonight?**



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## **Keeping Your Honey Garlic Chicken Fresh and Tasty**

This chicken keeps well in the fridge for three days. Just put it in a sealed container. You can also freeze it for up to three months.

I remember freezing a batch for my grandson. He reheated it for his school lunch. He said it tasted just as good as the first night.

To reheat, use a skillet with a little water. This stops the sauce from burning. Stir it gently over medium heat until warm.

Batch cooking saves you time on busy nights. It means a good meal is always close by. This makes your week feel so much easier.

**Have you ever tried storing it this way? Share below!**

## **Simple Fixes for Common Kitchen Hiccups**

Is your sauce too thin? Just let it simmer a bit longer. A good simmer helps it thicken up nicely.

I once added the chicken back too soon. The sauce was runny. Now I always wait for it to coat my spoon.

Getting the sauce right is important. A thick, sticky sauce makes every bite delicious. This is how you get that perfect flavor.

Is the chicken cooking too fast? Your heat might be too high. Cooking on medium keeps it tender and juicy.

Controlling the heat builds your cooking confidence. You learn to make the food just how you like it. It feels great to get it right.

**Which of these problems have you run into before?****Your Quick Questions, Answered**

**Q: Can I make this gluten-free?** A: Yes! Just use tamari instead of regular soy sauce. It works perfectly.

See also Creamy Chicken Stuffed Pasta Shells

**Q: Can I make the sauce ahead?** A: You can mix the sauce ingredients a day early. Keep it in a jar in the fridge.

**Q: What if I don't have chili sauce?** A: A little ketchup with a pinch of red pepper flakes works well.

**Q: Can I double the recipe?** A: Of course! Just use a very large pan. This ensures everything cooks evenly.

**Q: Are the garnishes important?** A: The green onions add a fresh, crunchy bite. \*Fun fact: Sesame seeds are a tiny source of calcium!\*

**Which tip will you try first?****From My Kitchen to Yours**

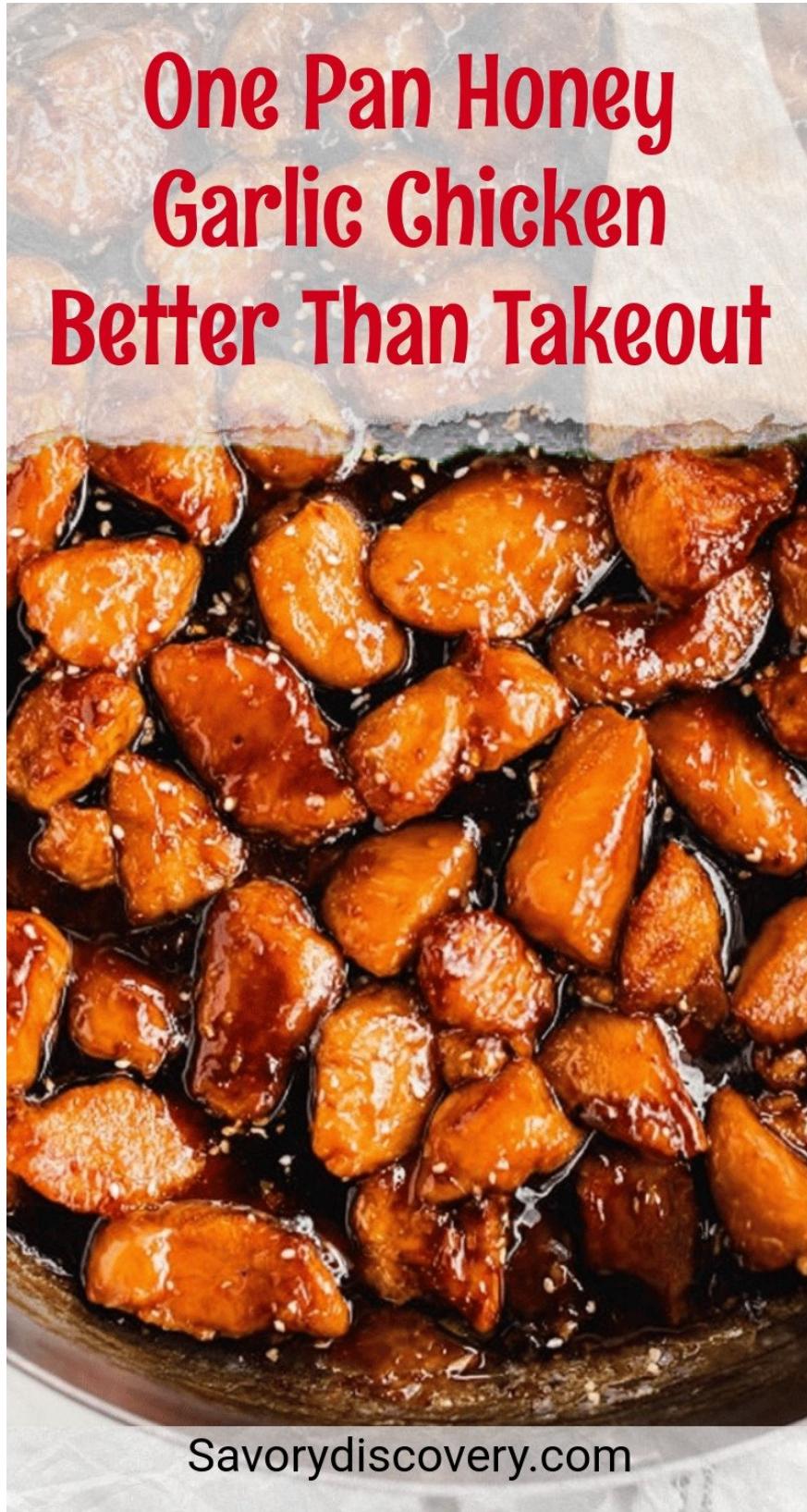
I hope this recipe brings joy to your table. It is a favorite in my own home. Cooking for people is an act of love.

I would be so happy to see your creation. It makes my day to see your kitchen successes. Please share your photos with me.

**Have you tried this recipe? Tag us on Pinterest!**

Happy cooking!

—Elowen Thorn.



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# One Pan Honey Garlic Chicken Better Than Takeout

Author: Elowen Thorn



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Difficulty: **Beginner**

Prep time: **5 minutes**

Cook time: **42 minutes**

Rest time:



## One Pan Honey Garlic Chicken Better Than Takeout | 25

Total time: **47 minutes**



## One Pan Honey Garlic Chicken Better Than Takeout | 26

Servings: **4 servings**

Calories: **kcal**

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

sauté 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:Chicken, Honey, Garlic, One Pan, Takeout