



Sticky Honey Hoisin Chicken



Introduction

Sticky Honey Hoisin Chicken is a delightful dish that brings together the rich flavors of honey and hoisin sauce to create a mouthwatering glaze for succulent chicken. This recipe is perfect for a weeknight dinner or when you want to impress your guests with a home-cooked meal. The combination of sweet and savory flavors makes this chicken dish an irresistible option for any occasion.

Detailed Ingredients with measures

- Chicken thighs (4 pieces)
- Honey (1/4 cup)
- Hoisin sauce (1/3 cup)
- Soy sauce (2 tablespoons)
- Rice vinegar (1 tablespoon)
- minced garlic (2 cloves)
- minced ginger (1 tablespoon)
- Sesame oil (1 teaspoon)
- Green onions, chopped (for garnish)

Prep Time

Preparation time for this recipe is approximately 10 minutes. This quick prep allows you to get straight to the cooking, making it an ideal dish for busy evenings.

Cook Time, Total Time, Yield

The cooking time required is about 20 minutes, making the total time for preparing this dish around 30 minutes. This recipe yields 4 servings, perfect for a family meal or to share with friends. Enjoy the delightful flavors and tender chicken that comes together in such a short time!



Detailed Directions and Instructions

Step 1: Prepare the Chicken

Begin by cutting the chicken thighs into bite-sized pieces. Make sure to trim any excess fat to ensure a clean and delicious dish.

Step 2: Make the Marinade

In a medium bowl, combine honey, hoisin sauce, soy sauce, and minced garlic. Whisk the ingredients together until they are fully blended.

Step 3: Marinate the Chicken

Add the chicken pieces to the bowl with the marinade. Toss until all pieces are well coated. Cover the bowl and place it in the refrigerator for at least 30 minutes to allow the flavors to develop.

See also Chocolate Pumpkin Butter Cups

Step 4: Heat the Pan

In a large skillet, heat vegetable oil over medium-high heat. Ensure the oil is hot before adding the chicken to achieve a good sear.

Step 5: Cook the Chicken

Once the oil is ready, add the marinated chicken to the skillet. Spread the pieces in a single layer and cook for about 5-7 minutes, stirring occasionally, until the chicken is browned and cooked through.

Step 6: Glaze the Chicken

Pour any remaining marinade into the skillet with the chicken. Allow it to simmer for a couple of minutes, letting the sauce thicken slightly and coat the chicken.

Step 7: Serve

Remove the skillet from heat and transfer the sticky honey hoisin chicken to a serving platter. Garnish with chopped green onions or sesame seeds if desired.

Notes

Note 1: Chicken Alternatives

Feel free to use chicken breasts if you prefer a leaner option; however, keep in mind that thighs tend to remain juicier.

Note 2: Dietary Adjustments

For a gluten-free version, ensure to use gluten-free soy sauce or tamari when preparing the marinade.

Note 3: Meal Pairing

This dish pairs well with steamed rice or stir-fried vegetables for a complete meal.

Note 4: Storage Tips

Leftovers can be stored in an airtight container in the refrigerator for up to three days. Reheat in the microwave or on the stovetop before serving.

Note 5: Spiciness Level

If you enjoy a bit of heat, consider adding red pepper flakes or a splash of sriracha to the marinade for an extra kick.



Cook techniques

Marinating

Marinating the chicken in the honey-hoisin sauce helps to enhance the flavor and tenderness of the meat. Ensure to marinate for at least 30 minutes for optimal results.

See also Christmas Shortbread Cookies

Grilling

Grilling the chicken adds a smoky flavor and caramelizes the sugars in the marinade, creating a delicious crust. Preheat the grill to medium-

high for the best results.

Basting

Basting the chicken with leftover marinade while grilling keeps it moist and infuses more flavor. Make sure to use a clean brush to avoid cross-contamination.

Resting

Allowing the grilled chicken to rest for a few minutes before slicing helps retain its juices, ensuring a tender and juicy result.

FAQ

Can I use boneless chicken instead of bone-in?

Yes, you can use boneless chicken; it will cook faster, so adjust the grilling time accordingly.

What if I don't have hoisin sauce?

If you don't have hoisin sauce, you can make a quick substitute using soy sauce mixed with a bit of honey and peanut butter.

Can I make this recipe in the oven?

Yes, you can bake the marinated chicken in the oven at 375°F (190°C) until fully cooked, about 25-30 minutes, depending on the size of the chicken pieces.

Is this recipe spicy?

No, the recipe is not spicy. It focuses on a sweet and savory flavor

profile from the honey and hoisin sauce.

What sides pair well with sticky honey-hoisin chicken?

Great side options include steamed rice, stir-fried vegetables, or a fresh salad to balance the dish.



Conclusion

The Sticky Honey Hoisin Chicken is a delightful blend of savory and sweet flavors that can elevate your meal experience. Its versatile nature not only makes it a standout dish but also allows for numerous adaptations to suit your taste preferences. With simple ingredients and a straightforward preparation method, this recipe is perfect for both

weeknight dinners and special occasions.

See also Crock Pot Chicken Pot Pie

More recipes suggestions and combination

Honey Garlic Shrimp

This dish combines succulent shrimp with a sweet and tangy honey garlic sauce, perfect for serving over rice or noodles.

Hoisin Glazed Pork Chops

Marinate pork chops in a hoisin sauce blend and grill them to perfection for a juicy and flavorful meal.

Sticky Orange Chicken

Swap the honey and hoisin for a zesty orange glaze, bringing a citrus twist to a classic dish.

Teriyaki Chicken Bowl

Use a teriyaki sauce for a similar sticky texture and serve the chicken over steamed vegetables and brown rice.

Sweet and Sour Chicken

Create a tangy sweet and sour sauce with pineapple and bell peppers for an exciting variation on the sticky chicken theme.

Maple Soy Glazed Tofu

For a vegetarian option, marinate tofu in a blend of maple syrup and

soy sauce, then bake or fry for a crispy finish.

Spicy Hoisin Chicken Wings

Toss chicken wings in hoisin sauce with a dash of sriracha for a spicy twist that's perfect for game day.

Sticky Honey Cauliflower

Roast cauliflower florets tossed in honey and spices for a delightful vegetarian alternative that captures the same delicious flavor profile.

