



Sticky Honey Hoisin Chicken

Ingredients:

1 lb (450g) chicken thighs, boneless and skinless
2 tablespoons vegetable oil
2 tablespoons honey
3 tablespoons hoisin sauce
2 tablespoons soy sauce
2 teaspoons rice vinegar
2 teaspoons sesame oil
2 garlic cloves, minced
1 teaspoon ginger, grated
1/4 teaspoon red pepper flakes (optional)
Sesame seeds and chopped green onions for garnish

Directions:

In a small bowl, whisk together honey, hoisin sauce, soy sauce, rice vinegar, sesame oil, minced garlic, grated ginger, and red pepper flakes (if using). Set aside.

Heat vegetable oil in a large skillet over medium heat. Add the chicken thighs and cook for 5-6 minutes on each side until golden brown and cooked through. Remove from the skillet and set aside.

In the same skillet, pour the prepared sauce and let it simmer for 2-3 minutes, stirring occasionally, until slightly thickened.

Return the chicken thighs to the skillet and toss them in the sauce until fully coated and sticky.

Garnish with sesame seeds and chopped green onions before serving.

Serve immediately with steamed rice or noodles for a complete meal.

Prep Time: 10 minutes

Cooking Time: 20 minutes

Total Time: 30 minutes

Kcal: 350 kcal

Servings: 4 servings