



Sweet and Spicy Chicken

A perfect balance of sweetness and heat, this sweet and spicy chicken is tender, juicy, and full of flavor!

Ingredients

- 4 chicken breasts (about 1 lb / 450g)
- 1/4 cup (60ml) soy sauce
- 2 tbsp honey
- 1 tbsp brown sugar
- 1 tbsp apple cider vinegar
- 1 tbsp sriracha sauce (adjust to taste)
- 2 cloves garlic, minced
- 1 tsp grated ginger
- 1 tbsp vegetable oil
- 1/2 tsp black pepper
- 1/4 tsp salt
- Green onions, chopped (for garnish)

Instructions

1. In a small bowl, whisk together soy sauce, honey, brown sugar, apple cider vinegar, sriracha sauce, garlic, and ginger.
2. Season the chicken breasts with salt and pepper.
3. Heat vegetable oil in a large skillet over medium heat. Add chicken breasts and cook for about 6-7 minutes per side, until golden brown and fully cooked (internal temperature should be 165°F / 75°C).
4. Once the chicken is cooked, reduce the heat and pour the sauce over the chicken. Let the sauce simmer and thicken for about 2-3 minutes, spooning it over the chicken as it thickens.
5. Remove from heat and garnish with chopped green onions.
6. Serve the sweet and spicy chicken with your favorite side dishes and enjoy!