Honey Butter Chicken Biscuit

Prep 20 min | Cook 30 min | Total 50 min | Serves 4



INGREDIENTS

- 1 1/2 lb (680 g) boneless skinless chicken breasts, cut into small pieces
- 2 tbsp (28 g) butter
- 1 tbsp (15 ml) neutral oil
- 4 garlic cloves, minced
- 1/2 cup (120 ml) chicken broth
- 1/2 tsp salt
- 1/4 tsp black pepper
- 3 tbsp (63 g) honey
- 8 baked plain biscuits (about 400 g total)

WHY THIS RECIPE WORKS

Browning the chicken before glazing gives it savory edges; honey, butter and garlic make a quick pan glaze that pairs with warm biscuits.

COOKING NOTES

Use fully thawed chicken. Ingredient amounts serve four. Keep raw chicken separate from ready-to-eat ingredients.

SERVING SUGGESTION

Serve two filled biscuits per person with vegetables.

DONENESS CHECK

Check the thickest center of each chicken portion with a food thermometer: it must reach 165°F (74°C). Keep the probe away from bone. Cooking time and color alone cannot confirm safety.

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METHOD

1. Season chicken with salt and pepper. Heat oil in a skillet and brown chicken in batches for 7-10 minutes, turning regularly.

2. Return chicken to skillet. Lower heat, add butter and garlic and stir for 30 seconds.

3. Add broth and simmer gently 3-5 minutes until chicken reaches 165°F (74°C).

4. Stir in honey and gently simmer 1 minute to glaze the chicken.

5. Warm biscuits according to package directions. Split and fill with the honey-butter chicken. Serve two biscuits per portion.

TIPS & VARIATION

- Lower the heat before adding butter and garlic to prevent burning.

- Measure ingredients before starting.

- Use a food thermometer.

- Variation: For a dairy-free variation, replace cream with coconut cream and butter with neutral oil.

STORAGE, FREEZING & REHEATING

Refrigerate: Refrigerate in shallow covered containers within 2 hours, or within 1 hour above 90°F (32°C). Store at 40°F (4°C) or below and use within 3-4 days. Keep fresh vegetables and garnishes separate.

Freeze: Freeze cooked chicken separately from fresh garnishes in airtight portions at 0°F (-18°C) for up to 2 months for best quality. Thaw overnight in the refrigerator. The cooked vegetables or quinoa may soften after thawing.

Reheat: Reheat covered in a skillet over medium-low heat with 1-2 tbsp water until the chicken reaches 165°F (74°C). Stir sauces to eliminate cold spots.