Honey Butter Chicken

Stovetop skillet · 4 servings · Easy



PREP	COOK	SERVES
20 min	30 min	4
KEY TIP		
Add honey at the end and simmer briefly to make a light glaze without scorching it.		

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

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.

Food safety & storage

Cook chicken to 165°F (74°C) at the thickest point. Refrigerate leftovers in shallow containers within 2 hours, at 40°F (4°C) or below, and use within 3–4 days.

Keep raw chicken separate from ready-to-eat food; wash hands, boards and utensils after handling raw poultry.