Unique Chicken Recipes

Unique Chicken Recipes uses boneless skinless chicken thighs and the stovetop method. Use unsweetened pomegranate juice; reduce the sauce gently so the honey does not scorch.

PREP	COOK	ADDITIONAL	YIELD
15 min	25 min	5 min	4 servings



INGREDIENTS

- 1 1/2 lb (680 g) boneless skinless chicken thighs
- 1 tbsp (15 ml) olive oil
- 3/4 tsp (4 g) salt
- 1/4 tsp black pepper
- 1 small onion (100 g), sliced
- 1/3 cup (80 ml) pomegranate juice
- 1 tbsp (20 g) honey
- 1 tbsp (15 ml) lemon juice
- 1/2 tsp ground cumin

METHOD

1. Season thighs with salt, pepper and cumin.
2. Heat oil over medium-high heat. Brown thighs 4 minutes per side; move to a clean plate.
3. Soften onion 5 minutes. Add pomegranate juice, honey and lemon; return chicken.
4. Cover and simmer gently 10–15 minutes until 165°F (74°C). Uncover to reduce sauce if needed; rest 5 minutes.

FOOD SAFETY Use a food thermometer to check the thickest chicken meat reaches 165°F (74°C). For stuffed chicken, the filling must also reach 165°F (74°C). Avoid touching bone or the pan.

Tips, Serving & Storage

Practical notes for reliable results and safe leftovers.

COOK’S TIPS & MISTAKES

Use unsweetened pomegranate juice; reduce the sauce gently so the honey does not scorch. Measure ingredients before starting. Keep utensils used for raw chicken separate from cooked food.

Relying only on color or elapsed time.

Crowding the pan and preventing even cooking.

Using pieces of very different thickness.

DONENESS

Use a food thermometer to check the thickest chicken meat reaches 165°F (74°C). For stuffed chicken, the filling must also reach 165°F (74°C). Avoid touching bone or the pan.

VARIATIONS

Orange: replace half the pomegranate juice with orange juice.

Herb: finish with parsley.

Warm spice: add a pinch of cinnamon.

SERVING

Serve with rice and a cucumber salad.

STORAGE, FREEZING & REHEATING

Refrigerate within 2 hours, or 1 hour above 90°F (32°C), in shallow covered containers at 40°F (4°C) or below. Use within 3–4 days, including prior storage of any cooked chicken.

Freeze cooled portions airtight at 0°F (-18°C) for up to 2 months for best quality. Thaw in the refrigerator. Freeze fresh salad sides separately.

Reheat chicken and cooked leftovers to 165°F (74°C). Warm gently in a covered pan with a splash of water or broth; use a 375°F (190°C) oven for crumb-coated chicken. Keep fresh salad sides separate.

QUICK FAQ

Which chicken cut should I use? Use boneless skinless chicken thighs as listed; other cuts need different cooking times.
How do I check doneness? Use a thermometer and check the thickest chicken reaches 165°F (74°C).
Can I prepare it ahead? Measure ingredients ahead and refrigerate perishable components; cool and store leftovers promptly.