

Cooking Encounters with H.B.

Skillet Honey Chicken & Broccoli

You will need:

- 1 pkg boneless skinless chicken thigh meat (1-2 lbs)
- 1 tbsp olive oil
- 3 tbsp butter
- 3 garlic cloves -minced
- 3 tbsp honey
- 3 tbsp apple cider vinegar
- salt & pepper
- favorite cooked rice
- broccoli florets



Instructions:

- Heat 1 tbsp butter & oil in a large skillet.
- Cut chicken into bite-sized pieces and add to skillet once the butter is melted.
- Add salt & pepper to the chicken and let the chicken cook. Stir as needed until chicken turns white.
- Add remaining butter, minced garlic, vinegar and honey and stir until chicken is coated.
- As the sauce simmers let the chicken cook to caramelize the outside & until thoroughly cooked.
- Once chicken is cooked, add broccoli to skillet and cover for a few minutes until broccoli is tender.
- Serve over rice.

Cooking Encounters with H.B.

Skillet Honey Chicken & Broccoli

Serving Options:

- Substitute the thighs with chicken breast.
- Pre-cook broccoli and serve on the side.
- Used minced garlic 1/2 tsp = 1 clove
- Add nuts if desired, such as cashews.



This recipe is an adaptation of a recipe that we found online. It was a wonderful dish that we all enjoyed. Living on a boat sometimes you have to adapt and substitute ingredients based on what you have onboard. It is hard to keep fresh veggies & fruit so sometimes frozen or canned is substituted without sacrificing too much flavor.

FOR MORE RECIPES, PLEASE VISIT
[HTTPS://ALONGSIDECREATIONS.COM/](https://alongsidecreations.com/)