

## Honey-Garlic Chicken

Serves 2

- 2 chicken thighs, (skin removed, no bone)
- Salt and black pepper
- 2 T olive oil
- 3 T water
- 2 T honey
- 2 T soy sauce
- 2 T sake or white wine vinegar
- 3 to 4 large garlic cloves, minced or grated
- 2 T butter
- Chopped fresh parsley, for garnish (optional)



1. Pat the **chicken** dry. Season all over with **salt** and **pepper**.
2. Heat the **oil** in a large skillet over **medium-high** for **1 to 2 minutes** until hot and shimmering.
3. Add the **chicken** and cook without moving until it's golden brown on the bottom, **about 4-5 minutes**.
4. Use tongs to flip the chicken and cook until just cooked through, **about 3-4 minutes**.
5. While the chicken cooks on the second side, mix together **3 T of water**, the **honey** and **soy sauce** in a measuring cup.
6. Transfer the cooked chicken to a plate and set aside.
7. Pour in the **soy sauce mixture** and let cook until the liquid reduces, **about 1 minute**. Add the **vinegar**, **garlic** and **butter**, stirring to melt and incorporate until thick and glossy, **about 2 minutes** more.
8. Return the chicken to the pan, leaving behind any accumulated juices on the plate, and turn to coat in the sauce. If the sauce is too thick, add the accumulated juices, then serve immediately, garnishing with the parsley, if desired.