



 **HSFCU**  
**BITE\$ ON A**  
**BUDGET**  
Pantry Edition

## Honey Garlic Chicken

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### INGREDIENTS

- 1½ lb Chicken Thigh
- 1 Tbs Olive Oil
- 4 Garlic Cloves
- 3 Tbs Honey
- ½ Tsp Pepper
- 1 Tsp Salt
- 3 Tbs Butter
- 1½ Tbs Apple Cider Vinegar

### INSTRUCTIONS

1. Cut chicken thigh into bite sized pieces.
2. Heat olive oil and 1 Tbs Butter in skillet. Add chicken, sprinkle with salt and pepper. Let cook until chicken starts to brown about 5-6 minutes.
3. Add the remaining butter, garlic, apple cider vinegar and honey. Stir until chicken is coated.
4. Simmer sauce and chicken to caramelize; about another 5-6 minutes. Enjoy!