



Easy sweet ginger chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

- 50 gr butter
- 500 gr chicken breast
- 1 large onion
- 2 cm fresh ginger
- 3 tsp honey
- 2 tsp soy sauce
- 1 dl chicken broth

Instructions

1. Melt the butter in a large pan while dicing the chicken breasts. Maintain large pieces (3-5 cm)
2. Brown the chicken in the butter for about 4 minutes (turn them to get an even, golden crust)
3. Chop onion in large pieces (or rings if you prefer), peel ginger and cut in small pieces.
4. Add onion and ginger to the chicken. Stir regularly for about 2 minutes
5. add the honey and soy sauce (carefully - it will splatter) and leave on high fire for about 1 more minute
6. Lower the fire and add the chicken broth. Simmer for 10 minutes

Serve with pasta.
