



Chef Mark's Honey Balsamic Chicken

Description



This Honey Balsamic Chicken is tender, juicy chicken coated with a simple and delicious honey balsamic glaze.

Ingredients:

- 3 lbs. chicken thighs, with skin and bone
- 1 t. salt
- 1/4 t. white pepper
- 4 cloves garlic, crushed and chopped
- 1 oz. (2 T.) [The Olive Tap's 100% Extra Virgin Olive Oil](#) (such as [Arbequina](#), [Ascolano](#), Mia's Blend)
- 1 oz. (2 T.) unsalted butter

- 2 fluid oz. (1/4 C.) good honey, or to taste
- 1 oz. (2 T.) The Olive Tap's Honey Balsamic or [Serrano Pepper and Honey Balsamic Vinegar](#)
- 1/4 C. water or chicken broth
- Chopped scallions, for garnish

Directions:

1. Season the chicken with the salt and white pepper.
2. Heat a skillet on medium heat and slowly pan-fry the chicken, skin side down at first, until both sides of the chicken become nicely browned. The internal temperature of the chicken should be at 160°/165°F. Remove the chicken and discard the fat.
3. Add the olive oil and butter to the skillet, sauté the garlic until fragrant and you see the first bit of browning. Add in the honey, balsamic vinegar and water, or broth.
4. Add the chicken back into the skillet and simmer and reduce the sauce until slightly thickened.
5. Remove from heat, garnish with the scallions and serve immediately.

Serves 6

Enjoy! An original recipe from a good friend of The Olive Tap, Chef Mark Waitsman

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