

Dan Moore

# Sticky Asian Glazed Chicken



4.83 from 17 votes

PREP TIME

5 minutes

COOK TIME

15 minutes

TOTAL TIME

20 minutes

SERVINGS

4



Tender and juicy chicken breasts that get coated in a sticky sweet asian sauce. This meal is ready in just thirty minutes and the flavor is awesome!



COURSE

Main Course

## Ingredients

- 1 Pound thinly sliced Chicken Breasts or boneless chicken thighs\*
- 1 Tablespoon Olive Oil
- ¾ cup brown sugar
- ⅓ cup soy sauce
- 2 Tablespoons hoisin sauce
- 1 Tablespoon Sweet Chili Sauce
- 1 Tablespoons ginger peeled and grated
- Pinch of dried red pepper flakes to taste
- ½ teaspoon minced garlic
- Juice of one lime

## Instructions

1. Heat a [url:1]large skillet[/url] over medium high heat and add 1 Tbs of olive oil. Add the chicken and salt and pepper. Cook chicken about 3 minutes on each side or until thermometer reads 165 degrees and brown on each side. Set chicken aside on plate.
2. In the skillet [url:2]whisk[/url] together brown sugar, soy sauce, hoisin sauce, sweet chili sauce, ginger, red pepper flakes, garlic and lime juice. Bring to a boil over medium heat for 1-2 minutes until sauce thickens. \*\*
3. Add chicken back to the sauce and coat each side with the sauce. Garnish with sesame seeds and chopped green onions.

Sticky Asian Glazed Chicken <https://therecipecritic.com/sticky-asian-glazed-chicken/>