

Honey Lemon Chicken - Sweet, Tangy, and Perfectly Glazed

Bright, zesty, and bursting with flavor, this



TIME
5 min

TEMP
165°F

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Recipe Card

SAVE
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INGREDIENTS

4 boneless chicken breasts

Salt and pepper to taste

2 tbsp olive oil

2 tbsp butter

3 garlic cloves, minced

1/4 cup honey

2 tbsp fresh lemon juice

1 tbsp lemon zest

1/2 cup chicken broth

Lemon slices (for garnish)

Fresh thyme or parsley (optional)

Ingredient Swaps and Notes:

Chicken: Boneless thighs work great if you prefer darker meat.

Broth: Sub with vegetable broth or even white wine for a different depth.

Herbs: Thyme gives a rustic touch, but basil or parsley can also be used.

Add Heat: A pinch of red pepper flakes gives a spicy contrast to the sweetness.

How to Make Honey Lemon Chicken:

Tips for Success:

Don't overcook chicken: Use a meat thermometer-165°F is perfect.

Use fresh lemon juice: Bottled juice won't give you the same brightness.

Sear properly: A good sear adds texture and keeps the juices in.

Serving Suggestions & Pairings:

Storage & Leftovers:

Fridge: Store in an airtight container for up to 3 days.

Reheat: Gently warm in a skillet over low heat, adding a splash of broth if needed.

Freezer: Freeze cooked chicken and sauce for up to 1 month. Thaw before reheating.

More Recipes You'll Love:

Sheet Pan Quesadillas - great for quick weeknight meals.

Chocolate Chip Cookie Dough Brownie Bombs - for sweet endings.

Final Thoughts:

DIRECTIONS

1. Step 1: Prep and SeasonPat chicken breasts dry and season both sides with salt and pepper.
2. Step 2: Sear the ChickenIn a large skillet, heat olive oil over medium-high. Sear chicken 4-5 minutes per side, until golden and cooked through. Remove and set aside.
3. Step 3: Make the SauceIn the same skillet, reduce heat to medium. Add butter and sautØ garlic for about 30 seconds.
4. Step 4: Build the FlavorStir in honey, lemon juice, zest, and chicken broth. Let simmer for 2-3 minutes.
5. Step 5: Glaze the ChickenReturn chicken to skillet, spoon sauce over, and simmer for 5-7 minutes. Add lemon slices during the final minute.
6. Step 6: Garnish & ServeTop with fresh thyme or parsley and serve immediately.
7. Tips for Success: Don't overcook chicken: Use a meat thermometer-165°F is perfect.
8. Use fresh lemon juice: Bottled juice won't give you the same brightness.
9. Sear properly: A good sear adds texture and keeps the juices in.
10. Serving Suggestions & Pairings: This dish pairs beautifully with roasted vegetables, fluffy rice, or a crisp salad. Need a drink? Serve with a refreshing Blueberry Lemonade.
11. Want to round out your menu? Start the meal with Beer Cheese Dip or Crockpot Nacho Dip. Finish strong with an Ice Cream Sandwich Cake for dessert.
12. Storage & Leftovers: Fridge: Store in an airtight container for up to 3 days.

13. Reheat: Gently warm in a skillet over low heat, adding a splash of broth if needed.
14. Freezer: Freeze cooked chicken and sauce for up to 1 month. Thaw before reheating.
15. More Recipes You'll Love: Sheet Pan Quesadillas - great for quick weeknight meals.
16. Chocolate : Chip Cookie Dough Brownie Bombs - for sweet endings.
17. Final Thoughts: This Honey Lemon Chicken is one of those recipes that feels fancy but takes less than 30 minutes. It's vibrant, comforting, and comes together in one pan-which means less cleanup and more time enjoying your meal.
18. ? Tried it? Let me know how it turned out in the comments and don't forget to follow Chef Maniac for more simple, flavorful recipes that make you look like a kitchen pro.

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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