

## Easy Bourbon Chicken with Broccoli - A 30-Minute Sweet & Savory Skillet

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**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

- 1 lb chicken thighs, cut into bite-sized pieces
- 2 cups broccoli florets
- 2 tbsp olive oil
- 1/4 cup soy sauce
- 1/4 cup apple juice (substitute for bourbon)
- 1/4 cup brown sugar
- 2 tbsp ketchup
- 2 tbsp apple cider vinegar
- 1 tsp garlic, minced
- 1/4 tsp ground ginger
- 1/4 tsp red pepper flakes (optional, for heat)

### DIRECTIONS

- 1.** Cook the : ChickenHeat olive oil in a large skillet over medium heat. Add the chicken pieces in a single layer. SautØ until browned on all sides and cooked through, about 5-7 minutes.
- 2.** Make the : SauceIn a small bowl, whisk together soy sauce, apple juice, brown sugar, ketchup, vinegar, garlic, ground ginger, and red pepper flakes.
- 3.** Simmer : It All TogetherPour the sauce into the skillet with the chicken. Stir to coat evenly. Bring to a simmer and cook for 8-10 minutes, until the sauce thickens and becomes glossy.
- 4.** Prepare the : BroccoliWhile the chicken simmers, steam or sautØ the broccoli until tender-crisp, about 5 minutes.
- 5.** Combine and : ServeAdd the broccoli to the pan and toss everything together. Serve hot over white rice, brown rice, or even noodles.

### SWAPS & NOTES

: tender chicken, a sticky-sweet glaze, and crisp-tender broccoli.

It comes together in just 30 minutes using everyday pantry staples-no actual bourbon required.

Why I Love This Recipe There's something irresistibly comforting about the classic combo of chicken and broccoli tossed in a sticky sauce.

This recipe is a lighter, home-cooked twist on a mall food court favorite, swapping bourbon for apple juice to keep it kid-friendly and accessible.

### TIPS FOR SUCCESS

Don't overcrowd the skillet-cook in batches if needed for even browning.

Use fresh garlic and ginger for the best flavor (though ground ginger works great in a pinch).

Add a splash of water or chicken broth if the sauce thickens too much.

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

Original recipe: <https://chefmaniac.com/easy-bourbon-chicken-with-broccoli-a-30-minute-sweet-savory-skillet/>