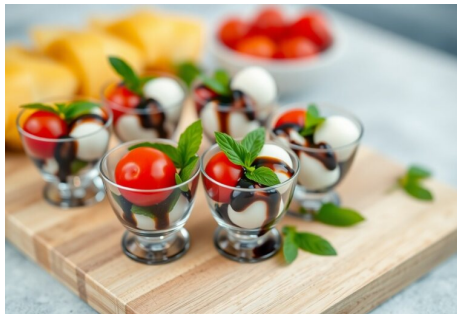


Easy Honey Soy Chicken Stir-Fry with Potatoes

Honey Chicken and Potato Stir-Fry



TIME
30 min

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INGREDIENTS

1 lb boneless chicken thighs, diced
1 tbsp cooking wine
2 tbsp light soy sauce
¼ tsp ground pepper
1 tbsp oil
1 tbsp cornstarch
Sauce:
1 tbsp dark soy sauce
1 tbsp oyster sauce
1 tbsp honey
¼ cup water
Stir-Fry Ingredients:
1 potato, diced
¼ onion, chopped
2 garlic cloves, minced

DIRECTIONS

1. Marinate the Chicken: In a bowl, combine:
2. Cooking wine
3. Light soy sauce
4. Ground pepper
5. Oil
6. Cornstarch
7. Add the diced chicken and mix well.
8. Allow the chicken to marinate for about 30 minutes to develop flavor and tenderness.
9. Prepare the Sauce: In a small bowl, whisk together:
10. Dark soy sauce
11. Oyster sauce
12. Honey
13. Water
14. Set the sauce mixture aside.
15. Cook the Potatoes: Heat a skillet over medium-high heat.
16. Add the diced potatoes and fry until golden brown and cooked through.
17. Remove from the pan and set aside.
18. Cook the Chicken: In the same skillet, add the marinated chicken.
19. Cook until browned and nearly cooked through, about 4-5 minutes.
20. Add Aromatics: Add chopped onion and minced garlic to the pan.
21. SautØ for 1-2 minutes until fragrant.
22. Add Sauce and Potatoes: Pour in the prepared sauce mixture.
23. Return the potatoes to the pan and stir-fry over high heat until the sauce thickens and coats the chicken

and potatoes evenly.

24. **Serve:** Serve the stir-fry hot over steamed rice or noodles.

SWAPS & NOTES

Chicken options: Chicken thighs stay juicy and flavorful, but chicken breast can also be used.

Potato types: Yukon Gold or red potatoes work best because they hold their shape during cooking.

Soy sauce alternatives: Tamari or coconut aminos can be used for gluten-free options.

Extra vegetables: Bell peppers, snap peas, or broccoli make great additions to this stir-fry.

TIPS FOR SUCCESS

Cut potatoes evenly: Uniform pieces cook more evenly and develop better texture.

Don't overcrowd the pan: Cooking ingredients in batches helps achieve better browning.

Use high heat for stir-frying: This helps the sauce thicken quickly and coat the ingredients.

Taste before serving: Adjust sweetness or saltiness by adding a little extra honey or soy sauce.

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Original recipe: <https://chefmaniac.com/easy-honey-soy-chicken-stir-fry-with-potatoes/>