

Garlic Bourbon Chicken with Pineapple for an Easy Sweet and Savory Dinner

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30 min

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INGREDIENTS

- 1 pound boneless, skinless chicken thighs, cut into pieces
- 1/4 cup bourbon
- 1/4 cup soy sauce
- 1/4 cup brown sugar
- 1/4 cup pineapple juice
- 1/2 cup pineapple chunks
- 2 tablespoons apple cider vinegar
- 2 cloves garlic, minced
- 1/2 teaspoon ground ginger
- 1 tablespoon cornstarch mixed with 2 tablespoons water
- Cooked rice, for serving

DIRECTIONS

1. Build the sauce base: In a large pan, combine the bourbon, soy sauce, brown sugar, pineapple juice, pineapple chunks, apple cider vinegar, minced garlic, and ground ginger.
2. Add the chicken: Add the chicken pieces to the pan and stir so they are coated in the sauce mixture.
3. Simmer: Bring the mixture to a simmer over medium heat.
4. Cook for about 30 minutes, stirring occasionally, until the chicken is cooked through and tender.
5. Thicken the sauce: Stir together the cornstarch and water in a small bowl until smooth.
6. Pour the slurry into the pan and stir well.
7. Continue cooking until the sauce thickens and turns glossy.
8. Serve: Serve the chicken hot over cooked rice, spooning extra sauce over the top.

SWAPS & NOTES

Chicken thighs are ideal here because they stay juicy and flavorful during simmering, but chicken breast can work if that is what you have.

Just be a little more careful not to overcook it.

The pineapple chunks add great texture and bursts of sweetness, while the pineapple juice helps build the sauce.

Canned pineapple works well and keeps the recipe easy.

TIPS FOR SUCCESS

Cut the chicken into even pieces so it cooks at the same rate and stays tender.

Keep the pan at a steady simmer rather than a hard boil.

That helps the chicken stay juicy while the sauce reduces gently.

Stir the cornstarch slurry again right before adding it so the starch is fully mixed and the sauce thickens evenly.

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