

6. Recipe- Honey White Ginger Glazed Chicken

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Ingredients (Serves 4):

- 500g (1 lb) chicken thighs or breast (boneless, skinless)
- 1 tbsp **white ginger powder**
- 2 tbsp soy sauce
- 3 tbsp honey
- 2 cloves garlic, minced
- 1 tbsp lime or lemon juice
- 1 tbsp olive oil or sesame oil
- 1/2 tsp black pepper
- 1/2 tsp salt (adjust to taste)
- 1 tsp cornstarch (optional, for thickening the glaze)
- Fresh cilantro or sesame seeds (for garnish)

Instructions

1. Prepare the marinade:

- In a bowl, mix together **white ginger powder**, soy sauce, honey, garlic, lime juice, olive oil, salt, and black pepper. Whisk well to combine.

2. Marinate the chicken:

- Place the chicken pieces in the marinade, ensuring they are fully coated. Let it marinate for **20-30 minutes** (or up to 1 hour for deeper flavor).

3. Cook the chicken:

- Heat a skillet or frying pan over medium heat. Add a drizzle of oil.
- Add the marinated chicken and sear for about **4-5 minutes per side** until golden brown and cooked through.
- Pour the remaining marinade into the pan and let it simmer for 2-3 minutes.

4. Thicken the glaze:

- If you prefer a thicker glaze, mix **1 tsp cornstarch** with 2 tbsp water, then add it to the pan. Stir well and let the sauce thicken for another minute.

5. Garnish and serve:

- Transfer the chicken to a serving plate, spoon the glaze over the top, and garnish with chopped fresh cilantro or a sprinkle of sesame seeds.

6. Enjoy:

- Serve hot with steamed rice, quinoa, or sautéed vegetables for a complete meal!

Why You'll Love This Recipe:

- The **white ginger powder** adds a subtle warmth and zesty flavor that perfectly balances the sweetness of the honey and tanginess of lime.
- It's **easy to make** and cooks in under 30 minutes, perfect for busy weeknights.
- A versatile dish that pairs beautifully with rice, noodles, or even a fresh salad.

Enjoy your flavorful **Honey White Ginger Glazed Chicken!** 🍗😊