

Honey Garlic Chicken

1. In a small bowl, whisk together lemon juice, olive oil, honey, soy sauce, cornstarch, water, and red pepper flakes. Set aside.\n2. Season chicken with salt and black pepper. Heat olive oil in a large skillet over medium-high heat. Add chicken and cook until browned on both sides and cooked through, about 6-7 minutes per side.\n3. Add garlic to the pan and cook for 1-2 minutes, until fragrant. Pour the honey garlic sauce over the chicken and stir to coat evenly. Cook for an additional 1-2 minutes, until the sauce has thickened and the chicken is coated. Serve with green onions and rice.