Honey and rosemary chicken

Recipe by: Syl



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Ready in **12 min**

Picture by: AdawndriaGoodinFisher

This is a quick and easy recipe I came up with at the last minute when I arrived home late and had people coming over. It has very basic ingredients and is quite cheap to make. I served it with a green side salad and spicy potato wedges to make a main dish.

Ingredients

Serves: 2

1 or 2 teaspoons olive oil

2 chicken breast fillets, sliced into strips

2 teaspoons dried rosemary or fresh sprigs

2 teaspoons honey

1 pinch paprika

salt and pepper to taste

1 teaspoon olive oil

Preparation method

Prep: 2 min |Cook: 10 min

- 1. In a large frying pan, heat oil over medium heat until hot. Place chicken strips in the pan.
- 2. Drizzle one teaspoon of honey over the chicken. Sprinkle over paprika, a little bit of salt and pepper and a teaspoon of rosemary.
- 3. Cook the chicken for another 5 minutes, then flip over.
- 4. Drizzle over remaining honey, paprika and season this side of the chicken with salt and pepper.



5. Serve when chicken is golden brown on both sides and the centre is cooked through.

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