



BOURBON CHICKEN

PREP TIME: 5 MINS • COOK TIME: 15 MINS • TOTAL TIME: 20 MINS

SERVES: 4

Super Easy One Pan Bourbon Chicken. Serve with rice and noodles to make it a meal!

INGREDIENTS

½ teaspoon sesame oil
1 tablespoon canola oil
2 pounds chicken breast, cut into 1 inch cubes
4 cloves garlic, minced
1 teaspoon ginger, minced
¼ cup low sodium soy sauce
¼ cup light or dark brown sugar
2 tablespoons bourbon
¼ cup rice wine vinegar
1 teaspoon cornstarch
1 tablespoon water
sesame seeds for garnish, if desired
green onions for garnish, if desired

INSTRUCTIONS

1. Heat sesame oil and canola oil in a large skillet.
2. Add in chicken and saute until fully cooked and browned.
3. Add in garlic and ginger and saute for 1-2 minutes. (Add in more oil if needed)
4. In a medium bowl combine soy sauce, brown sugar, bourbon and rice wine vinegar.
5. Add sauce to the chicken and bring to a simmer. Cook for 2-3 minutes.
6. Meanwhile in a small bowl whisk together cornstarch and water.
7. Slowly add the cornstarch mixture to the sauce and stir frequently until thickened, 2-3 minutes.
8. If the sauce needs to thicken more add more cornstarch.
9. Serve immediately with sesame seeds and green onions for garnish, if desired.

NOTES

Original recipe from chefsavvy.com. Please do not publish my recipe or pictures without linking back to the original post. Thank you!

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