

Turmeric-Black Pepper Chicken With Asparagus (NYT) 15 min

15 min

Serve with rice. Can flex basically any veggies

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| 1 | 3 TBSP honey
3/4 tsp pepper, to taste
1/2 tsp kosher salt
1/4 cup H2O | In small bowl, stir together. Set aside. |
| 2 | 2 TBSP AP flour
1 1/2 tsp ground tumeric
1 tsp kosher salt
1 lb cubed chicken thigh | In med bowl, stir together. Add chicken. Toss to coat. |
| 3 | 1 TBSP coconut/canola oil | In skillet, heat oil (med-high). Add chicken, cook till gold-brown, 2-3min/side. |
| 4 | 12 oz Asparagus, trimmed & sliced on angle | Add asparagus, season w/S, stir, cook till crisp-tender, 1-2min. |
| 5 | | Add honey mix, cook & stir till chicken cooked through & sauce thickens. 2-3 min. |
| 6 | 1 tsp rice vinegar / soy sauce | Remove from heat, stir in vinegar. Season w/ S&P. |
| 7 | 1 lime, wedged | Serve w/ lime squeezed over top. Maybe with rice? |