Honey Garlic Chicken & Jasmine Rice
RECIPE

Honey Garlic Chicken & Jasmine Rice

TIME	20 min
INGREDIENTS	13 items
MAKES	6 servings

A sweet, savory, and slightly tangy chicken dish that pairs perfectly with jasmine rice.

INGREDIENTS

- 1 pouch Ben’s Original™ Family Size Jasmine Rice™
- 2 boneless, skinless chicken breasts, cut into bite-sized pieces
- 1 tbsp olive oil
- 2 tbsp butter
- 3 cloves garlic, minced
- 2 tbsp honey
- 2 tbsp soy sauce
- 1 tbsp lemon juice
- ½ tsp black pepper
- ½ tsp paprika
- ½ tsp garlic powder
- 1 cup steamed broccoli (for serving)
- 1 tbsp sesame seeds & chopped green onions (for garnish)

INSTRUCTIONS

1. Heat olive oil in a pan over medium-high heat. Add chicken pieces and season with black pepper, paprika, and garlic powder. Cook for 5-6 minutes, stirring occasionally, until golden brown and cooked through. Remove from the pan.
2. In the same pan, melt butter and sauté minced garlic for 30 seconds.
3. Add honey, soy sauce, and lemon juice. Stir and let simmer for 1-2 minutes until slightly thickened.
4. Return chicken to the pan and toss to coat in the honey garlic sauce. Let cook for another 1-2 minutes.
5. Microwave Ben’s Original™ Family Size Jasmine Rice™ for 3 minutes.
6. Serve chicken over jasmine rice with steamed broccoli. Garnish with sesame seeds and green onions.

Categories:

Stovetop, Bake, Microwave, Ready Rice

MORE RECIPES LIKE THIS

Ponzu-Glazed Shrimp with Jasmine Rice & Peanut Crumble

Cooking time

20 Minutes

Ingredients

11 items



Garlic Chicken & Rice Recipe

Cooking time

20 min

Ingredients

13 items



Chicken Stir Fry

Cooking time

20 min

Ingredients

10 items

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