

Honey Garlic Chicken & Jasmine Rice RECIPE

# **Honey Garlic Chicken & Jasmine Rice**



<?xml version="1.0"?>

TIME

20 min

**INGREDIENTS** 

13 items

**MAKES** 

6 servings

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

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### **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)

#### PRODUCTS USED



BEN'S ORIGINAL™ READY RICE™ Jasmine Family Size

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#### **INSTRUCTIONS**

1. 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. 2

In the same pan, melt butter and sauté minced garlic for 30 seconds.

3. 3

Add honey, soy sauce, and lemon juice. Stir and let simmer for 1-2 minutes until slightly thickened.

4. 4

Return chicken to the pan and toss to coat in the honey garlic sauce. Let cook for another 1-2 minutes.

5. 5

Microwave Ben's Original™ Family Size Jasmine Rice™ for 3 minutes.

6. 6

Serve chicken over jasmine rice with steamed broccoli. Garnish with sesame seeds and green onions.

# **Categories:**

Stovetop, Bake, Microwave, Ready Rice

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Cooking time

20 Minutes

Ingredients
11 items
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Garlic Chicken & Rice Recipe
Cooking time
20 min
Ingredients
13 items
SEE DETAILS  ×
Chicken Stir Fry
Cooking time
20 min
Ingredients

## **Source URL:**

**SEE DETAILS** 

10 items

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