



Instant Pot or Oven Buttery Honey Garlic Glazed Chicken

Serves 4 | Prep Time: 5 Minutes | Cook Time: 20 Minutes

Ingredients

Sauce:

- 3 tbsp. honey
- 1 tsp. of brown sugar
- 2 tbsp. soy sauce
- 3 tbsp. of chicken broth
- 3 dashes of cayenne pepper

Chicken:

- 1 1/2 lbs (4) Chicken Thighs, bone in
- Salt
- Ground black pepper
- 1 tbsp. vegetable oil
- 1 tbsp. minced garlic
- Chopped parsley or cilantro
- 4 tsp. butter- sliced into pads

Kitchen Stuff:

- Instant Pot, Slow Cooker, Stove or oven
- Measuring cup
- Mixing bowl
- Measuring spoons
- Spatula
- Tongs

Instructions:

-In a mixing bowl (or even in a measuring cup), mix all items for the sauce. Make sure that the honey and brown sugar are dissolved. You can warm this up if you wish. Set this to the side.

-Rinse and pat dry your chicken. Sprinkle on the salt and pepper on. Make sure to get it on both sides. Set this to the side.

-Turn on your Instant Pot to sauté. Add in 1 tbsp. of veggie oil. Add in your minced garlic. Now let that simmer a bit. Don't let it brown.

-Next, you will lay your chicken thighs in skin side down. Brown the chicken on both sides. Be sure not to let it sit too long on the skin because it can stick. Leave your thighs skin side up. Add in your butter pads. I cut up about five pieces and just laid them on top of the chicken.

- Once your thighs are tanned- hehe- pour in your sauce.
- Set your Instant Pot for 10 mins on pressure cook (normal). Close the vent to seal.
- Now you clean up!
- When your Instant Pot is done cooking. Use the Quick Release method.
- Serve. Drizzle some sauce (from the pot) on top and sprinkle with parsley flakes or chopped cilantro.

For detailed instructions go to www.madmammom.com



Instant Pot / Oven
**BUTTERY HONEY GARLIC
GLAZED CHICKEN**
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