

Hot Honey Butter-Glazed Chicken

INGREDIENTS

2 Boneless, Skinless Chicken Breasts

$\frac{3}{4}$ lb Golden Potatoes

4 oz Grape Or Cherry Tomatoes

4 oz Snow Peas

2 cloves Garlic

1 Tbsp Honey

2 Tbsps Butter

1 Tbsp Hot Sauce

2 Tbsps Chicken Demi-Glace.

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1 Prepare the ingredients & make the glaze:

Remove the **butter** and **honey** from the refrigerator to bring to room temperature. Fill a medium pot with salted water; cover and heat to boiling on high. Wash and dry the fresh produce. Medium dice the **potatoes**. Peel and roughly chop **2 cloves of garlic**. Halve the **tomatoes**. In a bowl, whisk together the **honey** (kneading the packet before opening), **demi-glace**, **2 tablespoons of water**, and **as much of the hot sauce as you'd like**, depending on how spicy you'd like the glaze to be.

2 Cook & mash the potatoes:

Add the **diced potatoes** to the pot of boiling water. Cook 16 to 18 minutes, or until tender when pierced with a fork. Turn off the heat. Drain thoroughly and return to the pot. Add **half the butter** and **1 teaspoon of olive oil**. Using a fork or potato masher, mash to your desired consistency. Taste, then season with salt and pepper if desired.

3 Cook the vegetables:

While the potatoes cook, in a medium pan (nonstick, if you have one), heat **1 teaspoon of olive oil** on medium-high until hot. Add the **chopped garlic, halved tomatoes, and snow peas**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned and slightly softened. Transfer to a bowl and cover with foil to keep warm. Taste, then season with salt and pepper if desired. Wipe out the pan.

4 Cook the chicken & serve your dish:

While the potatoes continue to cook, pat the **chicken** dry with paper towels. Season with salt and pepper on both sides. In the same pan, heat **1 teaspoon of olive oil** on medium-high until hot. Add the **seasoned chicken** and cook 6 to 7 minutes, or until browned. Flip and cook 5 minutes. Add the **glaze** (carefully, as the liquid may splatter) and **remaining butter**. Cook, frequently spooning the glaze over the chicken, 1 to 2 minutes, or until the chicken is coated and cooked through. Turn off the heat. Serve the **glazed chicken** (including any glaze from the pan) with the **mashed potatoes** and **cooked vegetables**. Enjoy!