

# One-Pan Honey Garlic Chicken & Veggies

## Ingredients

4 Bone-in Chicken Thighs

Kosher Salt, to taste

Ground Black Pepper, to taste

1 Tablespoon Unsalted Butter

2 Tablespoons Chopped Garlic

1 teaspoon Dried Thyme

1/3 Cup Honey

1 Pound Green Beans, trimmed

½ Pound Cherry Tomatoes

1 Lemon (Optional), zested and juiced (start with half of the zest and juice and add more to taste, if needed)

## Directions

Preheat your oven to 400°F/200°C. Season the chicken thighs with salt and pepper on both sides. Heat a large ovenproof skillet over medium heat and add 1 tablespoon of butter. Add the seasoned chicken, skin-side down, and sear on both sides until it's golden brown, about 3-5 minutes per side. Remove the chicken thighs and set them aside.

Drain off the excess fat, leaving about 1 tablespoon in the pan, and return the skillet to medium heat. Add the garlic and cook, stirring constantly, until fragrant, about 1 minute. Add the dried thyme, honey, and lemon zest and juice (if using). Bring the sauce to a simmer and stir to combine. Reduce the heat to low.

Return the chicken to the pan and coat each piece with the sauce. Move the chicken to one side of the pan and add the green beans and cherry tomatoes to the open space in the pan. Transfer the skillet to the oven and bake it until the chicken is cooked through, about 20-25 minutes.

Allow the chicken to rest for a few minutes before serving.

Source : [allrecipes.com](http://allrecipes.com)