



## TURMERIC CHICKEN

Makes 4 servings.

This is a quick family dish, which is easy to prepare and easy to serve. You can pair the chicken with any grain and a variety of sautéed cabbages.

### INGREDIENTS

- 2 tablespoons honey
- 1 tablespoon low-sodium soy sauce
- 2 tablespoons extra-virgin olive oil
- $\frac{3}{4}$  teaspoon turmeric
- $\frac{3}{4}$  teaspoon Kosher salt
- Freshly ground black pepper
- 1½ pounds boneless skinless chicken thighs, cut into 1½ inch pieces
- 2 tablespoons lime juice, approx
- Grated lime zest for garnish

### PREPARATION

1. In a medium bowl combine honey, soy sauce, 1 tablespoon oil, turmeric, salt and pepper.
2. Stir in the chicken and coat well.
3. In a 12-inch skillet with a cover, heat the remaining 1 tablespoon oil. Add the chicken and stir fry over medium-high heat, covered, turning from time to time for about 5 minutes. The chicken should be cooked through.
4. Season with lime juice, salt and pepper.
5. Garnish with grated lime.
6. Serve with the accumulated juices.