

15 Minute Honey Chipotle Chicken

March 2014 by Camine

Prep time – 3

Cook time – 12 minutes

Serves 2

INGREDIENTS:

2 boneless chicken breast cut into

3 inch strips and patted dry

6 T chipotle mayonnaise (your favorite brand will be fine!)

4 T honey, more or less

1 russet potato, large dice

1/4 C white onion diced small

Handful parsley for cooking and garnish

Salt and pepper

2 T olive oil

2 T butter



DIRECTIONS:

In one skillet, put butter in preheated pan. Add potato and onion and sauté until caramelized,

about 8 minutes. At the same time, in another skillet, add 2 T olive oil to heated skillet and add chicken. Brown on each side, about 4 minutes a side at the most depending upon how thick the chicken is. Don't crowd the meat.

Lower heat, cover with honey mayo sauce, cover with lid and put on low for 1 or 2 minutes until heated through.

Then add a bit of parsley to potato mixture and stir. To plate, set down chicken, and cover with pan juices. Then put potato next to it. Cover all with a little parsley.