

*Chef*  
**VERONICA  
EICKEN**

## Warm Spiced Honey Chicken with Almonds

Serves 3-4

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This is a great recipe for many reasons – The first being that it tastes wonderful, but it's also pretty easy and fool proof, and most of the ingredients are ones that people already have in their fridge and pantry. It makes a great company meal when you want something that will really wow and satisfy, but won't take you all day or break the bank. Serve over rice or couscous.



### Ingredients:

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- 3/4 tsp Ground Ginger
- 1/4 tsp Ground Cumin
- 1 tsp Ground Turmeric
- 1/2 tsp Garlic Powder
- 1/4 tsp Ground Paprika (mild or hot)
- 1/4 tsp Ground Allspice
- 1 tsp Dried Oregano
- 3/4 tsp Ground Cinnamon
- 1 1/2 tsp Kosher Salt
- 1/2 tsp Freshly Ground Black Pepper
- 1.5-1.75 lbs Boneless Skinless Chicken Thighs
- 2 Tb Extra Virgin Olive Oil
- 1 Yellow Onion, thinly sliced
- 1/2 Cup Honey
- 1 Tb Fresh Lemon Juice
- 3/4 C Sliced Almonds (raw or toasted)

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## Instructions

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- 1) In a medium size bowl, combine all the spices together (first 10 ingredients) very well.

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- 2) Add the chicken thighs to the spice mixture and turn to coat, using hands to thoroughly rub spice mixture all over chicken thighs. Set aside.

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- 3) In a medium size sauté pan, heat the olive oil over medium high heat until smoking. Add chicken thighs in one layer to pan, trying not to crowd or overlap chicken. Fry 3-4 minutes and, using tongs, flip chicken over.

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- 4) Immediately sprinkle the chicken with the sliced onion. Season the onion with salt and pepper to taste and continue to cook for an additional 3-4 minutes, stirring so onions fall underneath the chicken.

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- 5) Add the honey and lemon juice, turn the heat up to high, and simmer for 7-8 minutes, stirring and turning chicken over occasionally, until the chicken is cooked through and the sauce is thickened.

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- 6) Take off the heat and stir in the almonds. Check for salt and pepper. Garnish with freshly chopped parsley if you have it.