

Crispy Chicken Thighs with Honey



Serves 4

Prep 15 mins

Cooking 35 mins

Easy

Ingredients

8 chicken thighs

2 tbsp cornflour

3 tbsp butter

1 tbsp olive oil

1 onion, peeled and sliced

1kg large potatoes, cubed

2 tbsp fresh thyme, chopped, + extra to garnish

60g honey

100ml of chicken stock

salt and black pepper

salad or peas to serve

1. In a bowl, coat the chicken thighs with the cornflour. Heat a large non-stick frying pan on the hob, then add the butter and oil until sizzling. Add the chicken thighs, skin down. This may have to be done in 2 batches. Fry for 3 - 4 mins on each side until golden, then transfer to a plate and set aside.
2. Add the onion to the pan once it has cooled down, then sauté for 4 mins. Add the potatoes and fry, stirring for 5 mins.
3. Return the chicken to the pan, mix through the thyme and honey, and add the stock. Season, then cook for 10 - 15 mins, until the chicken is completely cooked through. If you cover the pan, the skin will go soggy, but if leaving the pan uncovered you have to watch the liquid does not evaporate or the potatoes will burn. Serve with peas or a salad, garnished with the extra thyme.