

# Honey Za'atar Sticky Chicken



**Serves 4**   **Prep 5 mins**

**Cooking 35 mins**

**Easy**

## Ingredients

8 chicken thighs, skin on and bone in  
4 tbsp runny honey  
2 tbsp za'atar

1. Mix together the honey, za'atar. Season and divide the mixture between two large bowls. Add the chicken thighs to one of the bowls – keep stirring and turning until they are all coated in the honey mix.
2. Next, place the thighs skin side down on a hot barbecue or hot grill for 3 minutes, then turn and cook the undersides for another 3 mins. Baste the tops with some fresh marinade from the second bowl, then turn and cook for 1 min more, basting the undersides.
3. Repeat this process of turning and basting every 1 min for 4 mins more, or until the meat is cooked through, and serve straight away.
4. To oven-cook: cook for 25 - 30 mins at 200°C/180°C fan/6 gas, or until juices run clear, then finish on the barbecue or grill for 3-4 mins.