

Recipe: Spicy Honey Whisky Chicken

Let us try something new. This recipe includes honey, whisky, cocoa nibs and of course, some chili!

(Note: Because we are Swiss, the scale unit is kilogram and liter and so on. So if you are having troubles, check the internet for a converting tool.)

Time

Preparation: 15 mins

Cook time: 20 mins

Ingredients

- 4 chicken breasts
- 1 onion
- 1 chili pepper (e.g. lemon drop “aji limón”)
- 6 cl Whisky (e.g. Jack Daniels Honey Rum Whisky Liqour)
- Handful of Cherry Tomatoes
- 1 dl cream
- 1 large tablespoon of Honey
- Some Cocoa Nibs
- Allspice

Directions

- Cut the onion and the chili
- Put the cut onion, tomatoes and chili into a frying pan, add 1 tablespoon of olive oil and heat it up
- Add the chicken breasts
- Fry on each side until the pores are closed (around 5 mins each side)
- Add Whisky, Honey and Allspice and cook for another 5 mins
- Add a bit of cream to make a tasty sauce with the rest.

You can use pasta, potatoes and all stuff you like to put sauce on as a side dish! Happy cooking! Enjoy!

