**Honey Chicken**

Ingredients:

* 2/3 cup **soy sauce**
* 2/3 cup **honey**
* 1 tsp ground black **pepper**
* 2 tsp **chili** powder
* 1 Tbsp **garlic powder**
* **Chicken** in any denomination
* 1 bag baby **carrots**
* + 1 tsp **vegetable oil**, divided use
* 1 **broccoli** flower, cut into florets
* 1 pound boneless skinless **chicken breast**, cut into 1 inch pieces
* **salt** and **pepper** to taste
* 4 cloves of **garlic**, minced
* ¾ cup **chicken broth**
* 1½ tsp **sugar**
* 1 Tbsp **soy sauce**
* 2 tsp **sesame oil**
* 2 tsp **cornstarch**

Instructions:

1. Warm up and/or melt **honey** until liquidy.
2. In a bowl or container large enough to hold all of the chicken at once, whisk **honey** and **soy** sauce.
**Tip:** A container with its own cover is best!
3. Add dry ingredients and continue to whisk until well mixed.
4. Add **chicken** and cover. Shake container to ensure all chicken is thoroughly coated.
5. Marinate in fridge for 12-24 hours.
6. Preheat oven to 375˚.
7. Use a large baking pan (the one you use to bake cakes…), there’s no need to grease or line. Place **chicken** in a single layer, adding **carrots** to fill any gaps and spaces.
8. Pour remaining **marinade** over the chicken and carrots.
9. Bake for 45-50 minutes.
10. Serve with steamed rice if desired.