



*Olivelle*  
THE ART OF FLAVOR®

## TANGERINE CHICKEN TERIYAKI

Serves 4-6

- 2 Boneless Chicken Thighs
- 1 tsp **Sea Salt (Thai Ginger or Lime Fresco)**
- 2 tsp **Oil (Avocado or Toasted Sesame)**
- 1 Tbsp Honey
- 2 Tbsp **Tangerine White Balsamic Vinegar**
- 1 Tbsp Soy Sauce
- Orange Zest, for finishing
- Green Onions, chopped

1. Sprinkle the salt over the chicken and let sit for at least 30 minutes at room temperature.
2. Heat the oil in a heavy bottomed frying pan over high heat.
3. Brown the chicken 3-5 minutes per side until cooked through and golden.
4. In the meantime, prepare the teriyaki sauce by mixing honey, vinegar, and soy sauce in a bowl. Whisk to combine.
5. Add the teriyaki sauce to the skillet with chicken. Let this mixture boil, while flipping the chicken repeatedly to coat evenly.
6. The chicken teriyaki is done when most of the liquid has evaporated and the sauce forms a thick glaze around the chicken.
7. Slice the chicken and pour the remaining teriyaki sauce over the chicken. Serve over rice with a sprinkle of orange zest and green onions. Enjoy!

**All bold items artfully crafted by Olivelle.**  
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