

Lemon Honey Ginger Chicken

Recipe By Chanie Nayman



Cooking and Prep:  1
h 40 m

Serves:  8

Contains: 

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free, Low Carb,

No Refined Sugar, Paleo

Source: Family Table by

Mishpacha Magazine

My goal in creating this recipe was to have a chicken recipe that uses the least amount of products possible, and to have a new flavor profile that would be totally amazing and Yom Tov-worthy. Here's a new chicken to add to your Pesach menu and to enjoy all year round. Succulent and full of flavor in each bite.

Ingredients (10)

Main ingredients

- 8 chicken thighs
- 1 large onion, diced
- 3 cloves garlic, minced or 3 cubes **Gefen Frozen Garlic**
- 3 tablespoons walnut oil

- salt, to taste
 - pepper, to taste
 - Gefen Paprika**, to taste
 - 4 tablespoons fresh lemon juice
 - 1 tablespoon freshly grated ginger
 - 2 tablespoons **Manischewitz Honey**
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Start Cooking

Prepare the Chicken

1. Preheat oven to 350 degrees Fahrenheit (175 degrees Celsius).
2. Clean chicken pieces and set aside.
3. Combine onion, garlic, walnut oil, salt, pepper, and paprika in a small bowl. Pour one-third of the mixture on the bottom of a large Pyrex pan. Lay chicken pieces on top.
4. Pour the remaining two-thirds of the mixture on top of the chicken, covering each piece.
5. Cover well with foil, place in the oven, and bake for one and 1/2 hours.
6. Meanwhile, mix together the lemon juice, ginger, and honey in a small saucepan. Stir over low heat until warm but not boiling. (Alternatively, microwave in a small bowl for 30 seconds, stir, and microwave for another 30 seconds.)
7. Spoon over chicken pieces and bake uncovered for half an hour, basting once or twice in the middle.
8. Remove from oven, cover, and let sit a few minutes before serving.

Note:

If you don't use paprika on Pesach, omit it. If you don't have fresh ginger, do not use powdered ginger. It doesn't give it the same kick, and the flavor is different.

Tip:

You can sub four whole bottoms for the thighs, but personally I prefer thighs in this recipe, as they really absorb the flavor and sauce more.

Credits

Food and Prop Styling by Renee Muller

Photography by Moshe Wulliger