



Hot Honey Glazed Chicken: The Sweet & Spicy Dinner Everyone Is Obsessed With

By Goodwithfacts.com Team



This dish combines **crispy, juicy chicken** with a sticky, glossy glaze that hits the perfect balance of **sweet, spicy, and savory**. It's quick enough for weeknights but impressive enough for guests.

Details Discussed:

- How to make the perfect hot honey glaze
- 3 easy variations (skillet, baked, skewers)
- What to serve it with (this is key for Pinterest traffic!)
- Variations you can use
- Pro tips to make it *restaurant-quality*

Facts that Inform, Stories that matter!

What Is Hot Honey Chicken?

Hot honey chicken is exactly what it sounds like — **crispy or juicy chicken coated in a spicy honey glaze** made with:

- Honey
- Chili flakes or hot sauce
- Butter or oil
- Garlic (optional but recommended!)

The result? A bold, addictive flavor that keeps people coming back for more.

Classic Hot Honey Glazed Chicken Recipe

Ingredients:

- 6 chicken thighs or drumsticks
- Salt & pepper to taste
- 1 tsp paprika
- 1 tsp garlic powder
- 2 tbsp olive oil

For the Hot Honey Glaze:

- 1/2 cup honey
- 1–2 tsp chili flakes (adjust to taste)
- 1 tbsp hot sauce (optional)
- 2 tbsp butter
- 2 cloves garlic (minced)

Recipe Instructions:

1. Season the Chicken

Pat chicken dry and season with salt, pepper, paprika, and garlic powder.

2. Cook the Chicken

- Heat oil in a skillet over medium heat
- Cook chicken for 6–8 minutes per side until golden and cooked through

3. Make the Glaze

In a small pan:

- Melt butter
- Add garlic and cook briefly
- Stir in honey + chili flakes + hot sauce
- Simmer for 2–3 minutes

4. Combine

Pour the glaze over the chicken and toss until fully coated.

That glossy, sticky finish? That's what gets clicks on Pinterest.

What to Serve With Hot Honey Chicken

Best Pairings:

- Fluffy white rice
 - Garlic butter pasta
 - Roasted vegetables
 - Mashed potatoes
 - Fresh salad (for balance)
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Variations You Can Use

Variation 1: Hot Honey Chicken Skewers

Perfect for:

- Parties
- BBQs
- Easy meal prep

How to make:

- Cut chicken into chunks
- Thread onto skewers
- Grill or bake
- Brush with glaze while cooking

Variation 2: Hot Honey Chicken with Rice

A comfort food favorite.

- Serve sliced glazed chicken over rice
- Drizzle extra sauce on top
- Add green onions + sesame seeds

Variation 3: Baked Hot Honey Chicken

Want a healthier option?

- Bake at 200°C (400°F) for 35–40 minutes
- Brush glaze on during the last 10 minutes

Result: crispy edges + sticky coating without frying.

Pro Tips for the BEST Hot Honey Chicken

- Use **dark meat (thighs/drumsticks)** for juiciness
- Don't overheat honey — it can burn
- Adjust spice level to your audience
- Add a squeeze of lemon for brightness
- Garlic = flavor boost (don't skip!)

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