

Honey Chicken Recipe from Galilee Green Family Member

This delicious and easy recipe is from GG Subscriber **Emily Sills** of **Red Oak, North Carolina**



Emily is one of our earliest and loyal subscribers. She's a staunch supporter of Israel and has been helping bring tour groups to Israel for years.

Not only does she help promote Israel wherever she goes... but she does the same for Galilee Green. It may be sharing our posts on Facebook or giving a tin of GG00 as a hostess gift... she is always thinking about us. Thank you Emily!

She's also loves sharing recipes too! Here is her easy honey chicken.



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Says Emily, "Marinate in the refrigerator overnight and cook the next day in the oven or on the grill... This is very versatile and it can be modified to serve one family of 4 or a large crowd of 20. I have done both with excellent results..."

Ingredients

- 1/4 cup soy sauce
- 1/4 cup GG Honey
- 1/3 cup GG Olive Oil
- 1 tsp chopped garlic
- 1 tsp minced ginger

Directions

1. In a large zip bag, add soy sauce; honey; olive oil; chopped garlic; ginger paste .
2. Close zip bag and mix well with fingers until ingredients are well blended.
3. Add to the bag, 6 chicken breasts or 1 whole chicken cut into pieces or quarters.
4. Put in refrigerator to marinate overnight.
5. When ready to cook, place in oven preheated to 350 degrees and cook for a little over an hour, or until you know chicken is done inside and the outside is a nice golden brown. You can also grill the chicken with good results...

Serves 4-6. This is a great recipe for Shabbat!