

Turmeric-Black Pepper Chicken with Asparagus
By Ali Slagle
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Time: 15 minutes

Serving: 4

Ingredients

3 tablespoons honey

$\frac{3}{4}$ teaspoon black pepper, plus more to taste

Kosher salt (such as Diamond Crystal)

2 tablespoons all-purpose flour

$1\frac{1}{2}$ teaspoons ground turmeric

1-pound boneless, skinless chicken thighs, cut into 1-inch pieces

1 tablespoon coconut or canola oil

12 ounces asparagus, trimmed and thinly sliced on an angle

1 teaspoon unseasoned rice vinegar or soy sauce

1 lime, cut into wedges (optional)

Preparation

1. In a small bowl or measuring cup, stir together $\frac{1}{4}$ cup water with the honey, pepper and $\frac{1}{2}$ teaspoon salt; set honey mixture aside.
2. In a medium bowl, stir together the flour, turmeric and 1 teaspoon salt. Add the chicken and toss until coated.
3. In a medium (10-inch) nonstick skillet, heat the oil over medium-high. Add the chicken and cook until the turmeric is fragrant and the chicken is golden brown on both sides, 2 to 3 minutes per side. Add the asparagus, season with salt, stir to combine and cook until crisp-tender, 1 to 2 minutes.
4. Add the honey mixture and cook, stirring, until the chicken is cooked through and the sauce has thickened, 2 to 3 minutes.
5. Remove from heat and stir in the vinegar. Season to taste with salt and pepper. Serve with lime squeezed over top, if you like.