

Turmeric-Black Pepper Chicken with Asparagus

By Ali Slagle in *NY Times Cooking*:

<https://cooking.nytimes.com/recipes/1020970-turmeric-black-pepper-chicken-with-asparagus>

Ingredients/Shopping List

- ¼ cup water
- 3 tablespoons honey
- ¾ teaspoon black pepper, plus more to taste
- 1 ¾ teaspoons salt, divided
- 2 tablespoons all-purpose flour
- 1 ½ teaspoons ground turmeric
- 1 pound boneless skinless chicken breasts, cut into 1-inch pieces
- 1 tablespoon canola oil
- 12 ounces asparagus, trimmed and thinly sliced on an angle
- 1 teaspoon unseasoned rice vinegar
- 1 lime, cut into wedges (optional)

Instructions

1. In a small bowl or measuring cup stir together ¼ cup water with the honey, pepper and ½ teaspoon salt. Set 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, 2-3 minutes per side. Add the asparagus, season with salt, stir to combine and cook until crisp-tender, 1-2 minutes.
4. Add the honey mixture and cook, stirring, until the chicken is cooked through and the sauce has thickened, 2-3 minutes.
5. Remove from heat and stir in the vinegar. Season to taste with additional salt and pepper if desired. Serve with lime squeezed over the top if desired.