

## Honey Spicy Chicken

- 6-8 boneless chicken thighs
- 2 teaspoons garlic powder
- 2 teaspoons chili powder
- 1 teaspoon paprika
- 1 teaspoon ground cumin
- 1/2 teaspoon crushed red pepper
- 6 Tablespoons honey
- 2 teaspoons cider vinegar



Preheat your grill or broiler. If grilling, heat to medium/high heat. If broiling, place an oven rack about 6 inches below it.

Stir together the garlic powder, chili powder, salt, cumin, paprika, and crushed red pepper. Add to chicken thighs and toss to coat.

Grill or broil the chicken for 5 minutes on the first side, then flip over and grill or broil for 5 more minutes on the second side. Brush one side of the chicken with half of the honey mixture and broil for 1 minute, then flip the chicken and brush the other side with the remaining honey mixture. Return to the oven and broil for 1 more minute (or until chicken is cooked through).

Pair with your favorite side dish and enjoy!