

Recipe of the Month

Apple-Glazed Chicken Thighs

Ingredients

6 boneless skinless chicken thighs
1 sliced golden delicious or honeycrisp apple
½ sliced onion
¾ tsp salt
¼ tsp pepper
1 tbs canola oil
1 cup unsweetened apple juice
1 tsp minced thyme

Wine Pairings

Yalumba Y Series Viognier
Pine Ridge Chenin/Viognier
D'Arenberg The Hermit Crab Viognier/Marsanne
Barokes Chardonnay/Sémillon
Cedarcreek Chardonnay

Step 1

Sprinkle chicken with seasoned salt and pepper. In a large skillet, heat oil over medium-high heat. Brown chicken on both sides. Remove from pan.

Step 2

Add onions to skillet. Cook till translucent then add apples. Cook until onions are caramelized, and apples have softened.

Step 3

Add juice and thyme to skillet. Bring to a boil, stirring to loosen browned bits from pan; cook until liquid is reduced by half. Return chicken to pan; cook, covered, over medium heat 3-4 minutes or until a thermometer inserted in chicken reads 170°.

Step 4

Serve!

ALIGRA



WINE & SPIRITS