

Treasure Barrel

Irresistible Apple Chicken

A quick yet elegant dinner that marries savory herbs with crisp fruit. Perfect for those nights when you need a little extra comfort. This dish delivers a wow-worthy finish with very little effort.

10 min Prep time	**25 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 8 boneless, skinless chicken thighs (~6 oz each)
- [ ] 2 medium Granny Smith apples, cored and sliced 1/4-inch thick
- [ ] 1 large onion, thinly sliced
- [ ] 1 tablespoon olive oil
- [ ] 1 tablespoon unsalted butter

The Glaze and Seasoning

- [ ] 2 cloves garlic, minced
- [ ] 1/2 cup apple cider
- [ ] 1 tablespoon apple cider vinegar
- [ ] 1 tablespoon light brown sugar
- [ ] 1 teaspoon dried thyme
- [ ] 1/2 teaspoon dried sage
- [ ] 1/4 teaspoon salt (or to taste)
- [ ] 1/4 teaspoon freshly ground black pepper
- [ ] Optional: 1/4 teaspoon smoked paprika
- [ ] Optional: 1/4 cup chicken stock (if more sauce is desired)

Garnish

- [ ] 1 tablespoon fresh parsley, chopped (for garnish)

Instructions

1. Start by patting your chicken thighs dry with some paper towels. Honestly, this is the secret to a good sear. Sprinkle both sides with salt, pepper, dried thyme, sage, and that smoked paprika if you're using it. Just let them rest for a moment while you get your apples and onions ready.

2. Heat your skillet over medium-high heat and add the olive oil. Once that oil starts to shimmer, place the chicken thighs skin-side down—if they have any—and sear for 3–4 minutes until they're a lovely golden brown. Flip them over and sear the other side for about 3 minutes.

3. Gently remove the chicken from the pan and set them aside on a plate. Well, don't wash the pan! Tilt it a bit to scoop up any of those browned bits; that's where all the deep flavor lives.

4. Add your sliced onions to that same pan. Sauté them, stirring every now and then, until they soften and start to brown. It usually takes about 4 minutes.

5. Drop in the sliced apples and stir them in. Cook for another 2 minutes just until the apples begin to soften, but don't let them turn to mush.

6. Pour in the apple cider, apple cider vinegar, and that optional chicken stock. Stir it all together, scraping up those flavorful browned bits from the bottom, and bring it to a gentle simmer.

7. Now, stir in the minced garlic, brown sugar, thyme, sage, and black pepper. Give it 2–3 minutes to dissolve the sugar and let the sauce thicken up a bit. Finally, add the butter and let it melt right into the glaze for a silky finish.

8. Return your seared chicken thighs to the pan, nestling them snugly into the sauce. Lower the heat to medium, cover the pan, and cook for 10–12 minutes. You're looking for an internal temperature of 165°F (74°C).

9. Take the lid off and let everything simmer for one more minute. Wow, this is where the sauce really coats the chicken beautifully. Give it a taste and adjust the seasoning if you feel it needs a pinch more.

10. Transfer the chicken and apples to your plates, spooning plenty of that extra sauce over the top. Sprinkle some freshly chopped parsley on there for a little pop of color. Enjoy!

Nutrition per serving

380 kcal	32 g	22 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Dry chicken makes for a better crust and prevents the meat from steaming.
- Cast-iron is wonderful here for heat retention and browning.
- Adding a teaspoon of honey during the cider step makes the glaze a bit sweeter.