

CHICKEN WITH CARAMELIZED APPLES & PEAR

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Servings: Up to 5
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Cooking Time: 30 Minutes
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INGREDIENTS

- 1 Package Farmer Focus Boneless Skinless Chicken Thighs
- Salt & black pepper to taste
- 1/2 tsp pepper
- 3 tbsp butter
- 1/2 medium red onion, thinly sliced
- 1 medium pear, thinly sliced
- 1 medium Gala apple, thinly sliced
- 2 teaspoons brown sugar
- 1/2 cup balsamic vinaigrette
- Fresh thyme
- Fresh rosemary



DIRECTIONS

1. Salt and pepper each chicken thigh. In a large skillet, brown chicken on both sides in butter; remove and keep warm. In the same skillet, sauté onion until tender. Add pear, apple, and brown sugar; cook 3 minutes longer. Stir in vinaigrette, thyme & rosemary.
2. Return chicken to skillet and bring to a boil. Reduce heat and simmer uncovered for 4-6 minutes or until chicken juices run clear, measuring 165°F. Slice chicken diagonally and serve with your favorite style of rice.