

SWEET AND SALTY CHICKEN THIGHS

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Servings: Up to 4
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Cooking Time: 35 Minutes
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Developed By: Farmer Focus

INGREDIENTS

- 4 Farmer Focus Boneless Skinless Chicken Thighs
- 1 ½ tbsp apple cider vinegar
- 1 ½ tbsp soy sauce
- 1 ½ tbsp maple syrup
- ½ tsp black pepper
- 2 tbsp cooking oil
- Salt to taste

DIRECTIONS

1. Combine the apple cider vinegar, soy sauce, maple syrup, and ground pepper in a small bowl.
2. Use a paper towel to pat the chicken thighs dry. Season generously with salt on both sides.
3. Heat the cooking oil in a large skillet set over medium-high heat.
4. When the oil is hot, add the chicken thighs. When they begin to turn brown and crispy (after about 3-4 minutes), flip them over and brown them on the other side.
5. Pour the maple syrup mixture over the chicken and bring it to a boil.
6. Turn down the heat slightly and let the maple syrup mixture boil and reduce. Stir chicken around to completely coat in the glaze.
7. When the chicken thighs are cooked through and the sauce is thick and syrupy, remove the chicken from the heat and serve immediately.