

VINEGAR CHICKEN

Servings: Up to 5

Cooking Time: 25 Minutes

“This simple vinegar chicken is richly flavored and SO easy to make. Red wine vinegar lends brightness and tang to tender, falling-off-the-bone chicken thighs.”

INGREDIENTS

- 1 package Farmer Focus Bone-in Chicken Thighs
- Sea salt and pepper
- 2 tablespoons butter
- 1/4 cup thinly sliced shallots
- 2 bay leaves
- 4 sprigs thyme
- 1 cup red wine vinegar
- 1 cup chicken broth
- Polenta, crème fraîche, and green onions for serving



DIRECTIONS

1. Sprinkle chicken thighs with sea salt and pepper on both sides. Preheat oven to 400 degrees F.
2. Set a large, oven-proof skillet over medium/medium-high heat. Add butter. Sear chicken, skin-side down for 4 – 5 minutes, or until deep golden brown. Flip and sear for 4 minutes more. Remove from heat. Add shallots, bay, thyme, and then vinegar to the skillet.
3. Carefully slide the skillet into the oven and roast for 15 – 20 minutes.
4. Remove chicken to a plate. Set skillet over high heat, stir in broth, and cook until mixture reduces, about 8 minutes, stirring frequently. Add chicken back and cook over medium heat for 3 minutes more.
5. Serve over polenta with several spoonfuls of sauce. Finish with a dollop of crème fraîche and green onions.