

## Chicken Thighs with Apples and Onions: A Sweet and Savory Dinner

This recipe serves 4 people and takes approximately 45 minutes to prepare and cook.



**OVEN**  
**375°F**

**TIME**  
**45 min**

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### INGREDIENTS

- 8 bone-in, skin-on chicken thighs
- 2 tablespoons olive oil
- 2 apples, cored and sliced
- 1 large onion, sliced
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/4 cup chicken broth

### DIRECTIONS

1. Preheat your oven to 375°F (190°C).
2. In a large oven-safe skillet, heat olive oil over medium-high heat.
3. Season the chicken thighs with dried thyme, rosemary, salt, and pepper.
4. Place the chicken thighs in the skillet, skin side down, and cook for 5-6 minutes until golden brown.
5. Flip the chicken thighs and add the sliced apples and onions to the skillet.
6. Cook for an additional 5 minutes, stirring the apples and onions occasionally.
7. Pour chicken broth over the chicken thighs and transfer the skillet to the preheated oven.
8. Bake for 25-30 minutes until the chicken is fully cooked and the apples and onions are soft and caramelized.
9. Serve hot and enjoy!
10. My Pro : Tips for Success:
11. For a crispier skin, pat the chicken thighs dry with a paper towel before seasoning and cooking.
12. If you don't have an oven-safe skillet, you can transfer the chicken and apple mixture to a baking dish before placing it in the oven.
13. Feel free to add other herbs and spices to the chicken for extra flavor. Some of my favorites include garlic powder, paprika, and cumin.

### TIPS FOR SUCCESS

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