

Savory Peach & Chicken Skillet



Servings:

4

Prep Time:

5 minutes

Cook Time:

30 minutes

Ingredients

- 1 pkg **Dave's Boneless Chicken Thighs**
- 2 **Shallots**, chopped
- ½ tsp **Ground Black Pepper**
- ½ tsp **Salt**
- 1 tbsp **Olive Oil**
- 1 tbsp **Fresh Ginger**, chopped
- 1 tbsp **Fresh Thyme**
- ½ cup **White Wine**
- 3 **Ripe Peaches**, cut into wedges
- ¼ cup **Fresh Basil**, chopped
- 2 tbsp **Honey**, for garnish

Method of Preparation

Step 1

Preheat oven to 375°F.

Pat chicken dry and season with salt & pepper.

Step 2

Heat oil in a pan on medium heat. Add chicken thighs, skin side down, and cook until golden brown and crispy.

Step 3

Remove chicken from the pan. Add onions and sauté until translucent.

Step 4

Add ginger and thyme and cook for an additional 1-2 minutes.

Step 5

Deglaze the pan with wine.

Step 6

Add the peaches.

Step 7

Add the chicken back into the pan and garnish with half the basil.

Place the pan in the oven for 20-25 minutes until the chicken is cooked through (to an internal temperature of 165°F). Garnish with honey and basil.

For additional recipes & nutrition facts, visit us again at www.davesmarketplace.com