

## 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.

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