

Orange Apricot Chicken with Thyme and Rosemary

Serves 2

Ingredients

1 tablespoon olive oil

4 boneless skinless chicken thighs, pounded thin

¼ teaspoon each salt and pepper, or to taste

¼ cup dry white wine

¼ cup apricot preserves

¼ cup orange marmalade

¼ teaspoons red pepper flakes

1 teaspoon each fresh thyme and rosemary, finely chopped

1 teaspoon white wine vinegar

orange wedges, for garnish

Directions

Heat a skillet over medium-high heat for 1 minute. Add the olive oil and swirl to coat. Season chicken with salt and pepper to taste. Add chicken to hot pan and sear until juices run clear, turning occasionally. Remove chicken to a plate and set aside to keep warm. Remove the pan away from heat and add the wine to deglaze pan. Simmer until liquid is reduced by half. Add the pepper flakes, apricot and orange preserves and vinegar. Stir to incorporate. Sprinkle in the fresh thyme and rosemary and pour sauce over resting chicken. Serve immediately with orange wedges.