

# Mel's Apricot Chicken Thighs

## Ingredients

- 1 tablespoon olive oil
- 4 (4-oz.) skinless, boneless chicken thighs
- 3/4 teaspoon kosher salt, divided
- 3/4 teaspoon black pepper, divided
- 1/2 cup unsalted chicken stock
- 1/4 cup apricot preserves
- 1 tablespoon Dijon mustard
- 2 cups thinly diagonally sliced carrots
- 4 teaspoons finely chopped fresh sage, divided
- 1 tablespoon thinly sliced garlic
- 3/4 teaspoon onion powder
- 3/4 teaspoon dried Italian seasoning
- 3/4 teaspoon crushed allspice
- 2 tablespoons unsalted butter
- 1/4 cup dry sherry



Heat olive oil in a large non stick skillet over medium-high. Sprinkle chicken with 1/2 teaspoon salt and 1/2 teaspoon pepper, Italian seasoning, allspice, onion powder. Add chicken to pan; cook 3 minutes per side or until browned (chicken will not be cooked through). Remove chicken from pan (do not wipe out pan).

Combine stock, apricot preserves, sherry and mustard in a bowl, stirring with a whisk. Add carrots, 1 tablespoon sage, and garlic to pan; sauté 4 minutes. Add apricot mixture and chicken to pan; reduce heat to medium, cover, and cook 8 minutes or until chicken is done. Remove pan from heat. Place chicken and carrots on a heat proof platter and place under broiler until chicken is brown and sauce has coated the chicken. Pour any drippings into pan and add remaining 1/4 teaspoon salt, remaining 1/4 teaspoon pepper, and butter to pan, swirling until butter melts. Spoon pan sauce over chicken; sprinkle with remaining 1 teaspoon sage.