

Balsamic Chicken

- 1/2 cup balsamic vinegar
- 2 Tablespoons honey
- 1.5 Tablespoons whole grain mustard
- 3 cloves garlic, minced
- salt & pepper
- 4 bone-in, skin-on chicken thighs
- 2 cups baby red potatoes, cut in half or quartered if larger
- 1 Tablespoon chopped fresh rosemary
- 2 Tablespoons olive oil, divided (We like Queen Creek Olive Mill)
- Rosemary Sprig



Preheat oven to 425°. Combine balsamic, honey, mustard, and garlic and season with salt and pepper and whisk until combined. Put chicken thighs in a large resealable bag and pour marinade over, making sure to coat each thigh well. Marinate at least 20 minutes and up to 1 hour in the refrigerator.

Cut potatoes in half and put in a medium bowl. Add rosemary and season with salt and pepper. Add 1 tablespoon olive oil and toss until combined. Cover and set aside.

In a large skillet over medium-high heat, heat remaining tablespoon oil. Add chicken and marinade and sear, skin side down, 2 minutes, then flip and sear 2 minutes more. Add potatoes to skillet, nestling them between chicken, and top with rosemary sprigs.

Transfer to the oven and bake until potatoes are tender and chicken is cooked through, 20 minutes. Depending on the size of your thighs, cooking time may be longer. Potatoes may need more time. If that's the case, remove chicken and cover until potatoes are done.

NOTE: We used the Traeger for our oven. If you do this, check the internal temperature at 20 minutes. Cooking time may vary.