

Garlic-Brown Sugar Chicken Thighs



I love the crunchy chicken skin and brown sugar pan sauce that comes out of this.

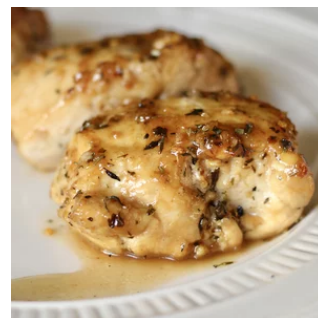
Prep: 10 mins

Cook: 35 mins

Total: 45 mins

Servings: 8

Yield: 8 chicken thighs



Ingredients

8 bone-in, skin-on chicken thighs

salt and ground black pepper to taste

3 tablespoons unsalted butter, divided

4 cloves garlic, minced

¼ cup packed brown sugar

1 tablespoon honey

½ teaspoon dried oregano

¼ teaspoon dried thyme

¼ teaspoon dried basil

Directions

Step 1

Preheat the oven to 400 degrees F (200 degrees C).

Step 2

Season chicken thighs with salt and pepper.

Step 3

Melt 2 tablespoons butter in a large oven-proof skillet over medium-high heat. Add chicken, skin-side down, and sear until brown, 2 to 3 minutes per side. Remove chicken to a plate.

Step 4

Melt remaining butter in the skillet. Add garlic; cook and stir until fragrant, 1 to 2 minutes. Remove from heat and stir in brown sugar, honey, oregano, thyme, and basil until well combined. Return chicken to the skillet.

Step 5

Bake in the preheated oven until chicken is no longer pink at the bone and the juices run clear, 25 to 30 minutes. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C).

Nutrition Facts

Per Serving:

264 calories; protein 19.3g; carbohydrates 9.5g; fat 16.2g; cholesterol 82.5mg; sodium 86.5mg.