

RECIPE

main dishes

Apple Balsamic Chicken



bon COOK Products:

- FRENCH PANTRY Tuscan Herb Oil
- FRENCH PANTRY Citrus Spice Vinegar
- FRENCH PANTRY Rosemary, Basil, Thyme Herb Blend
- Sel Gris *BON* Salt
- Mini Herb Chopper or Eco Chop
- Stainless Steel Mixing Bowl
- Grande Round Mold
- Medium Perforated Baking Sheet

RECIPE YELD

Active Time: 10-15 minutes

Total Time: 45 minutes

Servings: 6 servings

Ingredients

- 6 chicken thighs or 4 chicken breasts
- 4 tbs FRENCH PANTRY Tuscan Herb Oil
- 1 ½ tbs FRENCH PANTRY Citrus Spice Vinegar
- 3 cloves garlic (chopped with Mini Herb or Eco Chop)
- 1 tbs FRENCH PANTRY Rosemary, Basil, Thyme Herb Blend
- Sel Gris *BON* Salt & Pepper to taste.
- 1 large, sweet potato (cut into cubes)
- 1 lb brussels sprouts (quartered or cut in 1/2)
- 2 medium or 1 large apple (cut with Eco Chop)
- 2 shallot bulbs (cut with Mini Herb Chopper or Eco Chop)
- 4 slices bacon (cut into small pieces)
- 2 tbs parsley (chopped with the Mini Herb Chopper)

Instructions:

- Preheat oven to 450 degrees.
- In *Stainless Mixing Bowl*, whisk together 2 tbs oil, vinegar, garlic, and herbs.
- Season chicken with salt and pepper. Add chicken to *Stainless Mixing Bowl* and toss to coat, set aside.
- Place *Grande Round Mold* on *Perforated Baking Sheet*.
- Set ½ of the bacon on the bottom of the *Grande Round Mold* and place sweet potato, Brussels, apples & shallots on top of bacon.
- Drizzle with remaining 2 tbs oil and toss to coat, and season with salt & pepper, as desired.
- Set chicken on top of veggies. Sprinkle remaining ½ of bacon over chicken & veggies.
- Roast approx. 30 minutes or until chicken is cooked through.
- Garnish with parsley and serve.

Enjoy!