

FIG POMEGRANATE GLAZED CHICKEN THIGHS



EMILY G'S™
JAM OF LOVE

6 chicken thighs, boneless & skinless
sea salt & pepper, to taste
1 T unsalted butter
1 medium shallot, minced (about 3T)
1 clove garlic, minced
1 jar **Emily G's Fig Pomegranate Jam**
1 T honey
3 T balsamic vinegar
1 sprig fresh thyme, pull leaves

Preheat oven to 425°F and prepare an 8x8" baking dish with non-stick cooking spray. Over medium heat, melt butter in a small saucepan. Add shallots and sauté until translucent, about 3-4 minutes. Add garlic and sauté until fragrant, 30-60 seconds. Add remaining ingredients. Increase heat to bring mixture to a boil, then reduce heat to medium-low. Simmer, stirring occasionally, until thickened and reduced by half, about 10 minutes.

Add chicken to prepared baking dish and salt and pepper, generously. When fig glaze is reduced, pour it over chicken evenly. Be sure each piece is covered with glaze.

Bake in preheated oven, until chicken is cooked through (internal temperature of 165°F) and juice runs clear, about 35-45 minutes. Baste several times during cooking. Remove from oven and let chicken rest a few minutes before serving.

