



BALSAMIC CHICKEN

INGREDIENTS

- *8 skinless, boneless chicken thighs
- 1 Large Onion, thinly sliced
- 1 tsp Kosher Salt
- 1 ½ TBSP Herban Legend Seasoning Blend
- 1 14.5 oz Can Diced Tomatoes, undrained
- 1 tsp Herban Legend Seasoning Blend
- 2 TBSP Olive Oil
- ½ Cup Balsamic Vinegar

SERVINGS: 6-8

Notes:
For the couscous, follow package ingredients for two cups of couscous. Chicken thighs often come folded to look more like a thigh. Try to leave them in this shape as you work with it—it's okay if it unfolds as you cook but presentation wise, it looks better. They should still cook through within the time I list below.

INSTRUCTIONS

1. Pat thighs dry with paper towels and season both sides with Herban Legend Seasoning.
2. In a skillet set to high heat, add 1 TBSP olive oil and brown chicken in two batches. Cook for about 3 minutes on each side. Set aside.
3. Lower heat to medium, add 1 TBSP olive oil and sliced onions to skillet with kosher salt.
4. Sauté (you should hear a gentle sizzle) until they are translucent and turn into a light golden color (5-6 minutes.)
5. Add chicken thighs on top of onions, balsamic vinegar, diced tomatoes, 1 tsp Herban Legend and bring to a quick boil.
6. Cover and simmer for 10 minutes.
7. Uncover and simmer for another 5 minutes. Check thighs with thermometer make sure it is 165 degrees.
8. Serve over a bed of couscous.

