

# HONEY MUSTARD CHICKEN AND APPLES

Preparation: **25** minutes | Cooking: **40** minutes | Servings: **4**

## INGREDIENTS

8 skin-on, bone-in chicken thighs (2-2 1/2 pounds)  
2 cooking apples  
1 large onion  
1 cup low-sodium chicken broth  
2-3 tablespoons honey mustard  
2 tablespoons extra-virgin olive oil  
1-2 tablespoons roughly chopped fresh parsley  
1 tablespoon all-purpose flour  
1-1 1/2 teaspoons unsalted butter, softened  
Kosher salt and freshly ground pepper



## INSTRUCTIONS

Preheat the oven to 450 degrees Fahrenheit. Season the chicken with salt and pepper. Heat the olive oil in a large ovenproof skillet over medium-high heat. Working in batches if necessary, add the chicken, skin-side down, and cook until golden, about 6 minutes. Flip and cook 2 to 3 more minutes; then, transfer to a plate. Pour off all but 2 tablespoons of the drippings. Add the onion and apples to the skillet and season with salt and pepper. Cook until slightly softened, about 4 minutes. Mix the broth with mustard and then add to the skillet. Bring to a boil. Arrange the chicken, skin-side up, in the skillet. Transfer to the oven and roast until the chicken is cooked through, 15 to 20 minutes. Mix the butter and flour to form a paste. Use a slotted spoon to transfer the chicken, apples and onion to plates. Bring the pan juices to a simmer, whisk in about half of the butter-flour mixture to make a slightly thick gravy. Season with salt and pepper. Pour over the chicken and sprinkle with parsley.