

Fresh Figs and Chicken Thighs in ShallotBalsamic Reduction

Savannah · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

8

Description

Chicken thighs and fresh figs are simmered in and topped with a shallotbalsamic reduction in this onepot dinner dish thats perfect for entertaining

Ingredients

- - 8 skinless
- boneless chicken thighs - salt and ground black pepper to taste - 3 tablespoons extra-virgin olive oil - 10 fresh figs
- stemmed and quartered - 1 ½ cups chicken broth - ¼ cup balsamic vinegar - 1 large shallot
- sliced lengthwise - 1 tablespoon minced fresh rosemary - fresh rosemary
- for garnish

Instructions

1. Pat chicken thighs dry and season both sides with salt and pepper. Heat olive oil in a large skillet over medium-high heat until shimmering. Add chicken thighs and cook
2. 3 to 4 minutes on each side. Add figs
3. chicken broth
4. balsamic vinegar
5. and shallot. Bring contents to a boil
6. cover
7. reduce heat
8. and let simmer until chicken thighs are no longer pink in the centers and an instant-read thermometer inserted into the centers reads at least 165 degrees F (74 degrees C)
9. about 8 minutes. Transfer thighs to a serving plate and keep warm. Remove figs from the skillet using a slotted spoon and place them around the chicken on the plate. Add minced rosemary to the skillet contents
10. increase heat to medium-high
11. and allow contents to come to a full boil to create a the reduction. Continue to boil
12. stirring often
13. until liquid reduces to approximately 1 cup
14. 8 to 10 minutes. Drizzle balsamic reduction over chicken and figs and garnish with rosemary sprigs. Serve warm.