

Harvest Apple Cider Chicken

A cozy dinner with delicious warm spices and comforting flavors. Great served with mashed potatoes.



Prep Time: 15 minutes

INGREDIENTS

Yield: 4 servings

- 1-1/2 to 2 pounds skinless, boneless chicken thighs.
Trim off any visible fat
- 2 teaspoons ground coriander
- 2 teaspoons ground cinnamon
- 1/2 teaspoon nutmeg
- 1 teaspoon sea salt
- 1/2 teaspoon fresh ground pepper
- 4 tablespoons olive oil
- 2 tablespoons butter
- 3 shallots, finely sliced
- 1 large fennel bulb, finely sliced
- 4 garlic cloves, flatten with the side of a knife and slice thin
- 1/3 cup apple cider vinegar
- 1-1/2 cups chicken stock
- 1-1/2 cups apple cider
- 5-6 fresh thyme stems bundled with cooking twine or 2 tablespoon dried thyme
- 1-1/2 tablespoons corn starch or arrowroot powder

Cook time: 1 hour total

PREPARATION

- Mix the coriander, cinnamon and nutmeg in a small bowl. Lay chicken thighs on a plate and sprinkle with salt and pepper. Press each chicken thigh in spices on both sides.
- Heat 2 tablespoons olive oil in a Dutch oven or large skillet over medium heat. Brown chicken thighs on each side for 1-2 minutes; remove from pan and set aside.
- Add the butter to the pan, scraping brown bits from the pan, sauté shallots until soft, approximately 2 minutes. Add fennel and sauté until soft, 5-7 minutes, adding a pinch more salt. Add garlic slices and cook for another 2 minutes.
- Nestle chicken thighs into pot with fennel.
- Mix apple cider vinegar, chicken stock, and apple cider. Pour mixture over chicken thighs, and gently stir to combine. Add thyme bundle. Simmer on medium-low heat for 30-35 minutes until the chick is tender and cooked. Keep lid off to allow sauce to reduce.
- Remove chicken thighs and set aside. Remove the thyme bundle.
- Whisk together corn starch and apple cider to make a slurry. Stir into sauce. Bring to boil and allow to gentle bubble for 5 minutes until the sauce begins to thicken. Taste the sauce and adjust the seasoning as needed. Return chicken thighs back to the pot.
- Serve chicken with tongs and ladle sauce over the top.

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