

HONEY MUSTARD CHICKEN SKILLET



INGREDIENTS

- 2 pounds boneless chicken thighs
- 1 onion
- 1 garlic clove
- 5 tablespoons Olitalia Extra Virgin Olive Oil
- 3 rosemary sprigs
- 3 tablespoons honey divided
- **3 tablespoons Maille Dijon Mustard**
- 1 cup Knorr Chicken Stock Pot



METHOD

- 1** Peel then slice the onion and garlic. In a cast iron skillet, heat 3 tbsp of extra virgin olive oil, on medium heat.
- 2** Add the garlic, onions, and rosemary sprigs. Sauté for 7 minutes on medium heat, until golden brown.
- 3** Add 2 tbsp of honey and sauté for another 2 minutes. Remove the onions, garlic and rosemary from pan and set aside.
- 4** Heat remaining 2 tbsp of extra virgin olive oil in same pan. Add the chicken thighs and cook for 8 minutes on each side, on medium heat.
- 5** Add onions, garlic, and rosemary back to the pan. Add remaining 1 tbsp of honey and Maille Dijon Mustard.
- 6** Add the chicken stock and mix with a wooden spoon so that all ingredients are well combined.
- 7** Let everything simmer on medium-low heat for 10-15 minutes, or until sauce thickens and chicken is thoroughly cooked.
- 8** Garnish with rosemary and serve.