

# Balsamic Apricot Glazed Chicken Thighs



4.13 from 40 votes

Apricot preserves combined with balsamic vinegar; then brushed on chicken thighs and baked is a deliciously simple weeknight meal idea that the entire family will love.

	<b>Course</b>	Main Entree
	<b>Cuisine</b>	American
	<b>Keyword</b>	chicken
	<b>Prep Time</b>	5 minutes
	<b>Cook Time</b>	50 minutes
	<b>Total Time</b>	55 minutes
	<b>Servings</b>	4
	<b>Calories</b>	346kcal
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## Ingredients

- 4- (4-ounce) chicken thighs (bone-in, skin on)
- ½ cup apricot preserves
- 1 tablespoon balsamic vinegar
- 1 tablespoon chopped fresh rosemary
- ¼ teaspoon kosher salt

## Instructions

1. Preheat oven to 375 degrees F.
2. Rinse the chicken and pat dry; then place in an oven safe baking dish.
3. Combine the apricot preserves, vinegar, rosemary and salt in a small bowl, mix well; then brush the mixture on top of the chicken.
4. Bake the chicken 50-60 minutes or until the minimum internal temperature reaches 165 degrees (I prefer mine around 175-180 degrees).

## Nutrition

Serving: 1g | Calories: 346kcal | Carbohydrates: 27.3g | Protein: 20.8g | Fat: 17g | Cholesterol: 95mg | Sodium: 155mg | Sugar: 24.5g

*Balsamic Apricot Glazed Chicken Thighs from <https://www.carriesexperimentalKitchen.com/balsamic-apricot-glazed-chicken-thighs/>*

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