










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.

 Course	Main Entree
 Cuisine	American
 Keyword	chicken
 Prep Time	5 minutes
 Cook Time	50 minutes
 Total Time	55 minutes
 Servings	4
 Calories	346kcal
 Author	Carrie's Experimental Kitchen

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

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