

APRICOT-DIJON GLAZED CHICKEN

OREGON
Growers®

- FARM DIRECT SPECIALTY FOODS -

PREP TIME

20 minutes

COOK TIME

30 minutes

SERVES

8 ppl

INGREDIENTS

8 Chicken Thighs
Sea Salt & Pepper
1 jar Oregon Growers Apricot Jam
½ cup Dijon Mustard
1 tsp Olive Oil

PREPARATION

Preheat oven to 400F. Rinse chicken thighs, pat dry, and transfer to a baking dish. Season thighs with salt and pepper.

Bring jam and mustard to a simmer in a small saucepan over medium heat. Reduce heat to medium-low, simmer 5 minutes.

Spoon apricot mixture over chicken thighs, spreading with back of spoon to coat evenly.

Bake chicken, basting with sauce from bottom of dish every 10 minutes, until thighs reach internal temp of 170 - about 30 minutes.

