

## APPLE CHICKEN

### Ingredients:

- 2 pounds chicken breast (pack of 4)
- 1 bunch of leeks
- 1/4 cup white wine
- 1 cup chicken broth
- 1/2 cup apple cider
- 2 tablespoons butter (or margarine)
- 2 tablespoons flour
- 2 apples (I used Ambrosia)
- 2 teaspoons fresh thyme leaves
- Olive oil
- Sea salt and pepper



This doesn't make it look super appealing, but it tastes delicious! A great Autumn recipe!

### Instructions:

- (1) Preheat oven to 425. Sprinkle chicken with salt and pepper (after removing any undesirable parts). Heat a couple tablespoons olive oil in a deep ovenproof skillet and fry for a few minutes on each side (until browned). Transfer chicken to a plate.
- (2) Reduce heat to medium and add the thyme and leeks to the skillet. Cook until softened (about 5 minutes). Pour in the wine and scrape any browned bits from the bottom. Cook until nearly dry. Stir in the broth, apple cider, and some more salt and pepper.
- (3) Use a fork to mash the butter and flour together in a small bowl until smooth. Whisk this mixture into the skillet until dissolved. Stir in the apples and remove from heat. Nestle chicken back into pan and bake for 25 minutes.