

# Apricot Chicken Sauce

## R E C I P E

### Ingredients

- 1 lb of chicken thighs
- 1 white onion, sliced
- 2 tbsp apricot jam
- 1 tbsp dijon or whole grain mustard
- 1/2 bunch fresh thyme
- 1 tsp onion powder
- 1 tsp garlic powder
- 2 tbsp butter
- 1/2 cup water or broth

### Directions

1. Melt the butter in a saucepan on low heat, then add the onions and cook on low for about 5 minutes or until they are soft and translucent.
2. Add the jam and mustard then stir in water or broth slowly.
3. Add the thyme and seasonings to the mixture and cook on low for about 6 minutes or until the mixture is fully incorporated.
4. Salt and Pepper as needed.
5. Pour over chicken and bake covered until chicken is done. Time will depend on the weigh of your chicken.

