

# Our State eats

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## Chicken & Peach Skillet Dinner

*Yield: 4 servings.*

- ¼ cup extra-virgin olive oil**
- 8 chicken thighs**
- 1 teaspoon salt**
- ½ cup sweet onion, sliced**
- 1 medium green bell pepper, sliced into strips**
- ¼ cup balsamic vinegar**
- 1 tablespoon brown sugar**
- ¼ teaspoon red pepper flakes**
- 3 cups firm, ripe peaches, peeled, pitted, and sliced**
- Juice from 1 lemon (about ¼ cup)**
- ¼ cup fresh basil, thinly sliced**

In a large skillet, heat oil over medium-high heat. Pat chicken with a paper towel, then sprinkle with salt. Place chicken in hot skillet, skin side down. Cook for 5 minutes or until meat is browned, turning once. Remove chicken from skillet; set aside.

Reduce heat to medium; add onion and bell pepper. Cook for 5 minutes or until onion becomes translucent. Stir in balsamic vinegar, brown sugar, and red pepper flakes. Cook for 2 minutes or until thickened. Stir in peaches and lemon juice. Return chicken to skillet. Cover, reduce heat, and cook for 8 to 10 minutes. Sprinkle with basil just before serving.

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