

Wine Braised Honey Garlic Chicken Thighs

Feb 27, 2023

Ingredients

- 6 boneless, skinless chicken thighs
- 2 Tbsp olive oil
- 1/2 cup LaBelle Winery Riesling
- 4 garlic cloves, minced
- 1/3 cup of Winemaker's Kitchen Buzzed Raw Honey
- 1/2 cup low sodium soy sauce
- 1/2 tsp dried oregano

Instructions

Heat olive oil in a skillet and place chicken thighs down to brown. Brown each side about 2 minutes per side. In a separate bowl, mix all of the remaining ingredients together. Place the browned chicken in a crockpot and pour over the wet mixture. Cook on high temp for 6 hours or while at work. Serve with rice and a healthy salad.

