

Brown Sugar Garlic Chicken



Ingredients:

Chicken Thighs
2-3 Garlic cloves minced
1/4 cup brown sugar
3 Tbsp. real butter (separated)
1 Tbsp. honey or agave
2 tsp Tuscan Garlic seasoning (separated)

Directions :

1. Clean chicken thighs and preheat oven on 400
2. Season chicken with 1 tsp of Tuscan seasoning
3. Melt butter in skillet, add chicken skin side down and cook on both sides for 10 minutes on each side
4. Place chicken on a separate dish
5. Put the remaining butter and seasoning, honey, brown sugar and garlic in the same skillet
6. Add chicken back in skillet with sauce
7. Make sure both sides of the chicken has sauce on it
8. Place in the oven skin side up and let cook for 30-40 (depending on your oven)