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| BALSAMIC SKILLET CHICKEN LEGS & THIGHS  **Ingredients:**  3/4 cup Farmer Boy Balsamic Vinaigrette  1/2 cup (120ml) fresh rosemary leaves  2 or 3 chicken legs (depends on your skillet size)  1/2 teaspoon salt & whole peppercorns, to taste  2 tablespoons olive oil Directions: 1. In a small bowl combine Farmer Boy Balsamic Vinaigrette, peppercorns (or fresh cracked pepper) and rosemary. Puree with a blender until smooth and set aside.  2. Cut chicken legs. Season the chicken thighs and drumsticks with salt and fresh cracked pepper, all over and under the skin.  3. In a 12-inch skillet, heat olive oil over medium-high heat. Add chicken pieces, skin side down, and cook for about 5 minutes until the chicken skin side gets nicely browned. Turn chicken, so that skins sides are up and add the balsamic/honey mixture to the skillet. Reduce heat to low; cover and cook for 15 to 20 minutes, or until done.  4. Transfer chicken to plates and drizzle with pan juices. Enjoy! |  |