

Apple Cider Baked Chicken

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Recipe source: [Gimme Some Oven](#)
originally from [U.S. Apple Association](#)



INGREDIENTS:

- 1 large onion, peeled and cut into eighths
- 1 large lemon, sliced into thin rounds
- 2 cups apple cider, homemade or store-bought*
- 2 tablespoons olive oil
- 4 sprigs fresh thyme, plus more for garnish
- 2 Tbsp. apple cider vinegar
- 2 tsp. Dijon mustard
- 3 garlic cloves, minced
- 2 bay leaves
- 1/2 tsp. salt
- 1/2 tsp. freshly ground black pepper
- 6-8 chicken legs or thighs
- 2 - 4 large apples, each sliced into eighths
- 1 lb. small, red or Yukon Gold potatoes, halved

DIRECTIONS:

- Place a gallon size heavy-duty zip-top bag into a large bowl. Place the onion and next 10 ingredients into the zip-top bag, combining well. Add the chicken to the marinade. Close the bag, place in the refrigerator to marinate for at least 4 hours or up to 24 hours.
- Preheat oven to 350 degrees.

- Arrange the chicken pieces in a large roasting pan skin-side up. Pour all of the marinade, including onions and lemons over and around the pieces.
- Tuck the apples and potatoes around the chicken.
- Cook for 1 hour and 15 minutes, stirring once halfway through to re-coat everything with the marinade.
- Arrange chicken and potatoes on a platter and sprinkle with fresh thyme leaves.

** For even more intense apple cider flavor, make a reduction. Start with 3-4 cups apple cider in a pan, bring to a boil then reduce the heat and simmer until the cider is reduced to 2 cups (which is what the recipe calls for).*