

# Garlic Brown Sugar Baked Chicken

We are crazy about any and all baked chicken recipes, but this one is definitely among our top five favorite chicken meals. With a surprisingly simple brown sugar honey garlic glaze covering a bed of caramelized onions and chicken, what's not to love? The glaze is incredible and highly addictive – don't say we didn't warn you!

The best part is, you can customize this recipe to include any leftover veggies you have lying around the house. Make it a heartier meal by serving the chicken with rice, or keep it light and easy with a side salad. This dish is the perfect weeknight dinner that can be thrown together in just over 30 minutes. Go ahead and try this delicious variation on baked chicken!

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## INGREDIENTS

8 pieces of chicken, bone in  
1 large onion, sliced  
4 tablespoons butter  
4 cloves garlic  
1/4 cup brown sugar, packed  
1 tablespoon honey  
1/2 teaspoon dried oregano  
1/2 teaspoon dried thyme  
1/2 teaspoon dried basil  
Salt and pepper to taste

## PREPARATION

Preheat oven to 400 and lightly grease a 9×13 baking dish.

In a large skillet over medium heat, melt 2 tablespoons butter. Season chicken with salt and pepper, and add to the skillet.

Sear chicken pieces on both sides until golden brown, 1-2 minutes per side, then set chicken in prepared baking dish, along with onion slices.

Melt remaining 2 tablespoons butter in the same skillet. Add garlic and cook for 1-2 minutes.

Add in brown sugar, honey, oregano, thyme, and basil and stir to combine. Pour glaze over the chicken and onion, and bake in oven for 25-30 minutes.

Once the chicken is cooked all the way through, remove from oven and serve hot!