

## **Fig Balsamic Chicken Fig Balsamic Vinegar & Garlic Olive Oil**

**1/3 Cup Fig Balsamic Vinegar**

**1/2 Cup chicken broth**

**1 Tbsp dried thyme**

**4 Boneless, skinless chicken breasts**

**1 Tbsp Garlic Olive Oil**

**Whisk together the 1st 4 ingredients and marinate chicken for 20 minutes (or longer). Heat Garlic Olive Oil in large skillet. Remove chicken but reserve marinade. Brown chicken in skillet until they're almost done cooking. Add the marinade to the pan and bring to a boil. Cover and simmer for 7-10 minutes. (If you prefer not to use the marinade for the sauce, simply double the recipe and use 1/2 for marinade and half for the sauce.)**