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Dawley Farm Village
at the Roundabout
cooksbak.com

Apple Cider Chicken Sheet Pan Dinner

Serves 3 - 4

This meal brings together the warm flavors of apple cider, sweet dried cherries, seasonal fall veggies, and tender chicken thighs for a complete and comforting dish.

Ingredients:

6-8 bone-in chicken thighs
1 large or 2 smaller sweet potatoes,
peeled and diced into 1/2" cubes
1/2 red onion, sliced pole to pole
2 cups Brussels sprouts, trimmed and halved
1/2 teaspoon paprika
1/2 teaspoon garlic powder
Salt and pepper
2 tablespoons olive oil
1 fresh rosemary sprig, minced

For the Apple Cider Glaze:

1/2 cup apple cider
1 tablespoon butter
2 tablespoons Dijon mustard
2 tablespoons apple cider vinegar
1 tablespoon maple syrup
1/4 teaspoon cinnamon
1 cup dried cherries

Directions:

1. Preheat the oven to 450 F with a rack about 6 inches from the top of the oven. Line one large baking sheet (or two smaller sheets) with parchment paper, or lightly grease it. TIP: We love using parchment paper for easy clean-up!
2. Prepare the glaze. In a small saucepan over medium heat, combine the apple cider, butter, Dijon mustard, apple cider vinegar, maple syrup, and cinnamon. Whisk until combined. Bring to a boil, then reduce to a simmer. Let it cook for about 10-15 minutes, or until the glaze is reduced by half. Add the dried cherries with about 5 minutes of simmering left so that the cherries have a chance to plump up and add flavor to the simmering glaze.
3. Prepare the vegetables. Place the sweet potato cubes, red onion slices, and halved Brussels sprouts in a large bowl. Drizzle all with olive oil, and toss to coat evenly. Pour about half of the glaze over the veggies and toss. Transfer the veggies to the prepared sheet pan.
4. Make space for the chicken thighs in between the veggies. Drizzle each thigh with the remaining glaze.
5. Sprinkle everything with the paprika, garlic powder, Kosher salt, pepper, and minced rosemary.
6. Place the sheet pan in the oven and roast for 20-25 minutes, or until the chicken reaches an internal temperature of 165 F, and the vegetables are tender and caramelized.
7. Broil for 2-3 minutes more, if the chicken needs a bit more browning.
8. Divide among plates and serve hot. Enjoy the sweet and savory apple cider flavors with each bite!