

Oso Sweet Onion Recipe Cards

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Oso Maple-Balsamic Chicken Thighs

PREP TIME 10 MIN. | SERVES 4

As the sweet onion roasts underneath the chicken, the maple syrup & balsamic vinegar gently waltz together to create this succulent and easy to make dinner entrée.

Ingredients

6	Chicken Thighs
1	Oso Sweet Onion
1/3 cup	Olive Oil
1/4 cup	Maple Syrup
3 tblspn	Balsamic Vinegar
4 tblspn	Italian Seasoning (or your favorite herbs)
To Taste	Salt & Pepper

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Oso Cuban Sandwich

Preparation

Cut the onion into 6 slices, (no skin) and arrange flat in an oven pan (with Pam or spray oil). Place each thigh on top of a slice of onion. Mix the other ingredients together and generously pour/brush over each thigh/onion combo. Try to cover as much of the chicken and onion as possible. Roast at 400 (middle of the oven) for 15 minutes and then at 350 for 30 minutes using the pan juices to baste the thighs 2 or 3 times. Serve together and enjoy!

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