

Red Wine Braised Chicken Thigh

A tender and flavorful chicken thigh slowly braised in red wine, garlic, and herbs, perfect for a comforting main dish. The wine adds depth and richness, creating a savory sauce to enjoy with your favorite sides.



Main Dish

35 min

Total time

Medium

Difficulty

350

kcal / serving

Ingredients

- 1 boneless, skin-on chicken thigh
- 1/2 cup red wine (dry)
- 1 clove garlic, minced
- 1/4 cup chicken broth
- 1 tsp olive oil
- 1/2 tsp fresh thyme or 1/4 tsp dried thyme
- Salt and pepper to taste

Steps

- 1 Heat olive oil in a small skillet over medium heat.
- 2 Season the chicken thigh with salt, pepper, and thyme.
- 3 Place the chicken skin-side down and sear until golden brown, about 4-5 minutes.
- 4 Flip the chicken and add minced garlic, cooking for 30 seconds until fragrant.
- 5 Pour in the red wine and chicken broth, bringing to a simmer.
- 6 Cover the skillet and reduce heat to low. Let it braise for 20 minutes until the chicken is cooked through.
- 7 Remove the chicken and increase heat to reduce the sauce for 3-5 minutes until slightly thickened.
- 8 Serve the chicken topped with the reduced wine sauce.