

Roasted Chicken with Grape and Thyme Sauce

A savory roasted chicken breast served with a sweet and tangy grape sauce infused with fresh thyme. This dish balances juicy poultry with the natural sweetness of grapes for a delightful main course.



Main Dish

35 min

Total time

Medium

Difficulty

420

kcal / serving

Ingredients

- 1 boneless, skin-on chicken breast
- 1/2 cup green grapes, halved
- 1 tsp olive oil
- 1 tsp butter
- 1 garlic clove, minced
- 1/4 cup chicken broth
- 1 tsp fresh thyme leaves
- Salt and pepper to taste

Steps

- 1 Preheat oven to 375°F (190°C).
- 2 Season the chicken breast with salt and pepper.
- 3 Heat olive oil in an oven-safe skillet over medium heat. Sear the chicken breast skin-side down until golden, about 4 minutes.
- 4 Flip the chicken and add butter and garlic to the pan. Cook for another 2 minutes.
- 5 Add halved grapes, chicken broth, and thyme to the skillet.
- 6 Transfer the skillet to the preheated oven and roast for 15-20 minutes until chicken is cooked through.
- 7 Remove chicken and let rest. Simmer the sauce in the skillet over medium heat until slightly thickened, about 3-5 minutes.
- 8 Serve the chicken topped with the grape and thyme sauce.