

Everything Herbal
by Cheryl Jabz

Bay Leaf Braised Chicken



INGREDIENTS

- ♥ 4 chicken thighs
- ♥ 1 onion, sliced
- ♥ 2 garlic cloves
- ♥ 2 bay leaves
- ♥ 1 cup chicken broth
- ♥ 1 tsp rosemary
- ♥ Salt & pepper

INSTRUCTIONS

- 1 Brown chicken in skillet.
- 2 Add onion and garlic.
- 3 Pour in broth and add bay leaves.
- 4 Cover and simmer 35–40 minutes.
- 5 Remove bay leaves before serving.

Cheryl's Tip



For deeper flavor, sear the chicken well before braising and spoon pan juices over the chicken before serving.



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