French Onion Chicken

Ingredients

- 2 lbs Vidalia onions, sliced
- 2 lbs boneless, skinless chicken breasts or thighs
- 2 cups beef broth
- 1 cup swiss cheese, grated
- 1/3 extra-virgin olive oil, divided
- 2 TBSP all-purpose flour
- 2 tsp balsamic vinegar
- 1/2 tsp dried thyme
- 1/2 tsp dried sage
- Kosher salt and freshly ground pepper to taste

Instructions

- Preheat oven to 350º F.
- Heat 2 tablespoons olive oil in a large, oven-proof pan or skillet over medium heat. Add onions, season with salt and cook, stirring occasionally, for 15-20 minutes, or until softened and caramelized.
- Add balsamic vinegar and cook for another 3-5 minutes or until darkened, but not burned.
- Remove onions from heat and transfer to a medium bowl.
- Heat remaining olive oil in skillet and raise heat to medium-high.
- Season chicken breasts with salt, pepper, thyme and sage, then place in skillet and sear on both sides until golden brown. Remove chicken from heat and set aside.
- Pour beef broth into skillet and bring mixture to a boil, scraping up stuck bits from the bottom of pan.
- Return heat to medium-low and whisk in flour, stirring until smooth. Cook for 5-7 minutes, or until mixture has thickened. Taste and adjust seasoning, if necessary.
- Return chicken and onions to pan, stir together with beef gravy, then top with grated swiss cheese.
- Transfer skillet to oven and cook until cheese is melted and bubbly, and chicken is cooked through.
- Remove from oven and serve hot. Enjoy!

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