



## OSO Maple-Balsamic Chicken Thighs

6	chicken thighs
1	OSO Sweet Onion
1/4 cup	olive oil
1/2 cup	maple syrup
3 Tablespoons	Balsamic Vinegar
3 Tablespoons	Italian Seasoning (or your favorite herbs)
S & P	To taste, but be generous

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. S&P the onions and then 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. It's *Oh So E-Z!*