

Harvest Chicken Skillet

This recipe has more prep and cook time than we usually share, but the taste is well worth the effort! This wholesome recipe makes you feel so good about what your feeding your family! Trust us- this one is worth the time you spend preparing it!

Course Cuisine
Cuisine American

Prep Time

30 MINUTES

Cook Time

45 MINUTES

Ingredients

- 2 lb King's Boneless Skinless Chicken Breasts (thawed and chunked)
- 6 slices Thick-Cut Bacon (chopped)
- 1 lb Brussels Sprouts (halved)
- 1 cup Chicken Stock/Bone Broth
- 1 medium Sweet Potato (peeled and chopped)
- 1 large Onion (chopped)
- 2 Tart Variety of Apple (cored and cubed)
- 3 tbsp olive oil
- 2 tsp Minced Garlic
- 1 tsp Salt
- 1/2 tsp Black Pepper
- 3/4 tsp Cinnamon
- 1/2 tsp Dried Thyme

Instructions

1. Heat olive oil in skillet over medium heat. Add in chicken breast, 1/2 tsp salt, and pepper- heat until cooked through. Set chicken aside.

2. Add in bacon pieces and heat until cooked through and crispy. Set bacon aside.

3. Add brussels sprouts, sweet potato, onion, and remaining salt into skillet. Cook for about 10 minutes- stirring frequently.

4. Stir in apples, garlic, thyme, and cinnamon. Mix well, then add in 1/2 cup chicken broth and cook until evaporated.

5. Add in reserved chicken and remaining broth- cook until chicken is heated through. Stir in bacon and serve immediately!