Brandy Chicken

4 boneless chicken breasts

1 Tablespoon kosher salt

2 onions, sliced thin

1/2 cup + 1 Tablespoon brandy

6 cloves garlic, minced

3 sprigs fresh thyme

2 Tablespoons butter

1 Tablespoon fresh parsley, chopped

Pat chicken dry with paper towels. Season with salt and pepper.

Heat oil in skillet. Add chicken and cook until browned. Transfer to a plate.

Add onions, 1/2 c. brandy, garlic, thyme, 1/2 t. salt and 1/2 t. pepper to skillet.

Bring mixture to a boil. Cover and cook 5-7 min. until onions start to brown.

Uncover and cook 3-5 minutes longer.

Add chicken to skillet and transfer to a 350 oven. Bake 20-25 minutes.

Remove chicken from skillet.

Discard thyme. Stir butter and 1 T. brandy into pan. Cook 1 minute. ​

Spread onion mixture around chicken and sprinkle with parsley to serve.