

## MCCOLM FAMILY FARMHOUSE RECIPE

# GRILLED CHICKEN WITH FIG, THYME & BALSAMIC GLAZE

*This dish brings together savory grilled chicken with a warm fig and balsamic glaze, finished with fresh thyme. It's the kind of recipe that feels effortless, but looks and tastes like something you'd serve for a slow, intentional gathering.*

## INGREDIENTS

- 2-3 boneless, skinless chicken breasts
- 1 tablespoon olive oil
- Salt + freshly cracked pepper
- 6-8 fresh figs, halved
- ¼ cup balsamic vinegar
- 1 tablespoon honey
- 1-2 sprigs fresh thyme
- Optional: splash of lemon juice for brightness

## INSTRUCTIONS

### 1. Prep the chicken

Drizzle chicken with olive oil and season with salt and pepper.

### 2. Grill

Grill over medium heat for about 5-6 minutes per side, or until cooked through. Remove and set aside to rest.

### 3. Make the fig glaze

In a small skillet over medium heat, add figs, balsamic vinegar, and honey.

Let simmer for 5-7 minutes, gently stirring, until figs soften and the glaze thickens slightly.

### 4. Finish

Add fresh thyme and a small squeeze of lemon juice (optional). Spoon the warm fig glaze over the grilled chicken.

## Serving Suggestions

Serve alongside grilled market vegetables or a simple arugula salad with lemon and olive oil.

A slice of fresh sourdough or a rustic baguette pairs beautifully to soak up the glaze.

## Market Tip

If your figs are just slightly underripe (as early-season figs can be), cooking them gently in the glaze helps bring out their natural sweetness and soft texture.

