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Recipe Name:

Pan-Roasted Chicken Thighs

Ingredients:

6 tablespoons olive oil
6 bone-in chicken thighs
Kosher salt and black pepper
1 cup all purpose flour
1 medium onion
5 garlic cloves, minced
1/2 cup white wine or chicken broth
1 cup chicken broth
1 lemon, zested and halved
Cooked rice, for serving

Directions:

Preheat oven to 350 degrees.

Heat olive oil in skillet. Season thighs with salt and pepper. Dredge both sides in the flour. Cook in hot pan 3-4 minutes till skin is golden. Turn them to other side and cook another few minutes. Remove chicken to a plate. Pour off all but 1/4 cup of grease in skillet. Add onion and garlic and saute about 3 minutes. Pour in wine, stir and let reduce 1 – 2 minutes. Add broth. Add half the zest and the juice from 1 lemon half. Cook about 2 minutes. Put thighs back in the skillet. Place lid on skillet and place in oven for about 15 minutes. Remove lid and spoon the sauce over each thigh. Roast chicken, uncovered, for 15 minutes. Stir in rest of lemon zest and little salt into the cooked rice. Serve.