



RECIPE of the month

ROASTED CHICKEN THIGHS WITH LEMON-WINE SAUCE

Ingredients

1 lemon
4 medium chicken thighs
Kosher salt & freshly ground black pepper
3 tsp olive oil
3 sprigs oregano
1 T minced shallot
½ garlic clove minced
1/8 tsp crushed red pepper flakes
¼ cup dry white wine
½ cup chicken broth (low sodium)



Preparation

- Preheat oven to 425°.
- Slice half of lemon thinly, discard seeds. Cut remaining half into 2 wedges.
- Season chicken thighs with salt and pepper.
- Coat large skillet with 1 teaspoon oil. Add chicken, skin side down. Place skillet over medium heat, letting skin render and brown. Pour off excess fat, leaving thin coating and cook until chicken is cooked halfway through, about 10 minutes.
- Scatter half of lemon slices over chicken and half on bottom of skillet. Transfer to oven, leaving chicken skin side down. Roast until chicken is cooked through, skin is crisp, and lemon slices on bottom of skillet are caramelized, about 6-8 minutes. Transfer chicken pieces, skin side up, and caramelized lemon slices from bottom of skillet to a warm platter. (Leave softened lemon slices in the skillet.)
- Return skillet to medium heat. Add oregano sprigs, shallot, garlic, and red pepper flakes; cook, stirring frequently, about 1 minute.
- Remove skillet from heat. Add wine; cook over medium heat until reduced by half, 1-2 minutes. Add broth; cook until thickened, about 3 minutes. Squeeze 1 lemon wedge over and season sauce with salt, pepper, and juice from remaining lemon wedge. Drizzle with 2 teaspoons oil. Return chicken to skillet, skin side up, to reheat. Serve topped with caramelized lemon slices.