

roasted chicken thighs with white wine pan sauce

RECIPE COURTESY OF KATIE BUTTON

INGREDIENTS:

- 4 bone-in, skin-on chicken thighs (about 1 ½ pounds)
- 1 teaspoon kosher salt, or more to taste
- 2 tablespoons grapeseed oil
- 1 cup chicken stock
- ½ cup white wine

ACTIVE TIME:

30 minutes

TOTAL TIME:

45 minutes

EASE OF PREPARATION:

Easy

YIELD:

4 servings

INSTRUCTIONS

1. Season the chicken with 1 teaspoon salt. Heat a large cast-iron skillet over medium heat. Add the grapeseed oil to the pan. Once the oil and pan are hot, sear the chicken thighs starting skin-side down. Continue to sear until they are cooked about halfway through, 6 to 8 minutes. The skin should be golden and not burnt. If the chicken starts to get too dark, adjust the heat on the burner. Flip the chicken skin-side up and cook until cooked through, another 8 to 10 minutes. The internal temperature should be 165°F when done. Remove the chicken thighs from the pan and place on a plate.
2. With the pan over medium heat, add the chicken stock and white wine. Bring to a simmer, and reduce down to a saucy consistency, 3 to 6 minutes. Adjust the salt to taste. Pour the sauce over the chicken and serve.