

Food & Drinks > Dinner Recipes

Crispy Chicken Thighs with Garlic and Rosemary

This crowd-pleasing chicken dish smells heavenly—and tastes even better.

BY KATE MERKER AND TAYLOR MURRAY PUBLISHED: SEP 6, 2019

YIELDS:

4 serving(s)

TOTAL TIME:

20 mins

INGREDIENTS

1/3 c. chicken stock

2 tbsp. fresh lemon juice

1 tbsp. Dijon mustard

1 tbsp. fresh rosemary

1/4 tsp. red pepper flakes

Kosher salt and freshly-ground black pepper

8 small bone-in, skin-on chicken thighs (about 2 1/4 pounds total)

8 cloves garlic, smashes and skins removed

DIRECTIONS

Step 1

Whisk together stock, lemon juice, mustard, rosemary, and pepper flakes in a bowl. Season with salt.

Step 2

Heat a 12-inch cast-iron skillet over medium heat until hot, 1 to 2 minutes. Season chicken with salt and pepper. Place, skin sides down, in the skillet. Place a second smaller skillet on top of chicken and weigh it down with soup cans. Cook until the skins are golden brown and crisp, 7 to 9 minutes.

Step 3

Remove cans and top skillet. Flip chicken and reduce heat to medium-low. Add garlic and cook until the chicken is cooked through, 2 to 3 minutes. Transfer chicken to a platter; reserve skillet. Add stock mixture to reserved skillet. Cook, scraping up any brown bits, until slightly thickened, 1 to 2 minutes. Spoon over chicken.