

## ROASTED CHICKEN WITH HERBS & TOMATOES

(Adapted from "Milk Street, Sept-Oct/19")

Makes: 4 servings



- 1 medium red onion, halved and thinly sliced
- 1 pint grape or cherry tomatoes
- 6 medium garlic cloves, smashed and peeled
- 4 sprigs fresh oregano, plus 2 Tbsp finely chopped fresh oregano
- 2 sprigs fresh rosemary
- 2 bay leaves
- 4 Tbsp extra-virgin olive oil, divided
- Kosher salt and ground black pepper
- 1/2 cup dry white wine
- 1/2 cup low-sodium chicken broth
- 2-1/2 lbs bone-in chicken thighs, trimmed and patted dry
- 2 Tbsp lemon juice, plus lemon wedges to serve

1. Heat oven to 450°F with a rack in the middle position. In an oven-safe 12" skillet, toss together the onion, tomatoes, garlic, oregano sprigs, rosemary, bay leaves, 2 Tbsp of the oil and 1 tsp each salt and pepper. Push the ingredients to the edges of the pan, clearing the center, then tuck the herbs under the vegetables. Pour the wine and broth over the vegetables.
2. Season the chicken on all sides with salt and pepper. Place the pieces skin side up in the center of the skillet, arranging them snugly in a single layer. Roast until the chicken is well browned and the thickest part of the thighs not touching bone reaches 175°F, 40-45 minutes.
3. Carefully set the skillet on the stovetop (handle will be hot). Using tongs, transfer the chicken to a platter and tent with foil. Remove and discard the herb sprigs and bay leaves. Bring contents of the skillet to a boil over medium-high and cook, stirring occasionally and adding any accumulated chicken juices, until reduced and a spatula drawn through the mixture leaves a trail, 5-8 minutes.
4. Off heat, stir in the chopped oregano and lemon juice, then whisk in the remaining 2 Tbsp oil. Taste and season with salt and pepper. Spoon the sauce around the chicken, and serve with lemon wedges.