

From our kitchen to yours



The Best Weeknight Chicken Dinner

Courtesy of Joy the Baker

PREP TIME: 15 min

COOK TIME: 25 min

Ingredients:

8	boneless, skinless chicken thighs	sea salt and cracked black pepper
2 tbsp	olive oil	1 small onion, sliced
2	red new potatoes, diced into large chunks	8 cloves of garlic
½ cup	dry white wine	1 cup chicken stock
1	bay leaf	cooked white rice and peas

Directions:

Season both sides of the chicken with salt and pepper.

In a large saucepan, heat olive oil over medium heat. When oil is hot, all of the chicken pieces, allowing to cook to golden, about 4 to 5 minutes before flipping and browning the other side. When both sides are browned, add the onion slices, potato chunks, and whole peeled garlic cloves. Toss so that all the ingredients begin to cook down, about 4 minutes more.

Add the white wine and stir to deglaze the bottom of the pan. Cook until the wine has reduce by half, about 3 minutes.

Add the chicken stock and bay leaf. Place the lid on the pan , reduce the heat to low, and simmer the mixture until the potatoes are tender and the chicken is cooked through.

Use a slotted spoon to transfer the chicken and potatoes to a platter.

Discard the bay leaf. Simmer the sauce until thickened, about 4-5 minutes.

Serve with white rice and cooked peas, chicken and sauce.

Serves: 4

