

Garlic Herb Roast Chicken Skillet

INGREDIENTS

- 6 bone-in, skin-on chicken thighs (about 2-2½ lbs)
- 1 tablespoon olive oil
- 1 teaspoon kosher salt
- ½ teaspoon black pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon paprika
- 1 teaspoon dried thyme
- 1½ lbs baby Yukon gold potatoes, halved or quartered depending on size
- 5-6 large carrots, peeled and cut into 1-inch pieces
- 1 large sweet onion, cut into thick wedges
- 4 cloves garlic, minced
- 2 tablespoons butter
- ¾ cup chicken broth
- 2 sprigs fresh rosemary
- 3 sprigs fresh thyme
- Additional salt and pepper, to taste

For Serving

- Canned green beans
- Butter, salt, pepper, and garlic powder for seasoning green beans
- Warm dinner rolls
- Butter for serving

DIRECTIONS

1. Preheat oven to 400°F. Pat chicken thighs dry with paper towels.
2. In a small bowl, combine kosher salt, black pepper, garlic powder, onion powder, paprika, and dried thyme. Rub seasoning evenly over both sides of the chicken thighs.
3. Heat olive oil in a large 12-13-inch cast-iron skillet over medium-high heat. Place chicken thighs skin-side down and sear for 5-7 minutes, until the skin is golden brown and crispy. Flip and cook for another 2 minutes. Remove chicken from the skillet and set aside. The chicken will finish cooking in the oven.
4. Reduce heat to medium. Add butter to the same skillet, followed by potatoes, carrots, and sweet onion. Season with additional salt and pepper. Cook for approximately 5 minutes, stirring occasionally, allowing the vegetables to pick up the flavorful chicken drippings.
5. Stir in minced garlic and cook for about 30 seconds, until fragrant. Pour in chicken broth, scraping up any browned bits from the bottom of the skillet. Add fresh rosemary and thyme.
6. Nestle the seared chicken thighs on top of the vegetables, skin-side up. Keep the skin above the broth so it stays crispy while roasting.
7. Transfer the skillet to the oven and roast uncovered for 30-40 minutes, or until the chicken reaches an internal temperature of at least 165°F and the potatoes and carrots are fork-tender. Chicken thighs become especially tender when cooked to 175-185°F. If the chicken finishes before the vegetables, remove it to a plate and continue roasting the vegetables until tender.
8. Remove the skillet from the oven and allow the chicken to rest for 5 minutes. Spoon some of the buttery herb pan juices over the vegetables before serving.