

# Classic Chicken Provencal

## Ingredients

- 7-8 bone-in, skin-on chicken thighs
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 2 tablespoons olive oil
- 1 tablespoon Herbes de Provence
- 4 large shallots, quartered
- 6 cloves garlic, peeled
- 1-pint cherry tomatoes
- 1/2 cup green olives, like Castelvetrano
- 1 lemon, cut into eighths
- 1 tablespoon capers
- 4 sprigs thyme
- 1 cup white wine, like Chardonnay
- Rice or baguette, for serving



## Method

Preheat the oven to 400°F.

Season the chicken thighs well on all side with salt and pepper.

In a large (at least 12-inch) oven-safe skillet or Dutch oven over medium-low heat, add olive oil. Add chicken thighs into the skillet, skin side down. Cook, untouched, for 8-10 minutes so skin can start to render and brown slowly.

While your chicken thighs start to brown, prepare the other ingredients.

When chicken thighs have browned on one side, flip the chicken thighs. It can be helpful to use a thin spatula to make sure to get the skin loose from the skillet. Sprinkle chicken thighs with Herbs de Provence, shallots, garlic, cherry tomatoes, green olives, lemon wedges, capers, and thyme sprigs. Add the white wine to the skillet, around the chicken pieces.

Place skillet in the oven and braise, uncovered, for one hour. The chicken is done when opaque all the way through and the thighs register at least 165°F in the middle.

Remove and let cool for five minutes and then serve over rice or with a crusty baguette.