



## ROASTED CHICKEN WITH HERBS AND TOMATOES

4 SERVINGS

1 hour 10 minutes

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**O**ur spin on Diane Kochilas' recipe for a roasted quartered chicken uses only thighs, and we cook them in the oven in a 12-inch skillet so that when they're done, it's a simple matter to reduce the juices to a flavorful sauce on the stovetop. You will,

however, need an oven-safe 12-inch skillet to prepare this recipe; it will be quite full once all the ingredients are placed in it, but with cooking the volume will reduce. When saucing the chicken, pour the liquid around and between the pieces so they don't lose their beautifully crisped skin.

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*Don't forget that the handle of the skillet will be hot after you remove it from the oven. As a precautionary measure, after setting the skillet on the stovetop, wrap the handle with a kitchen towel or slide a oven mitt over it, but keep the towel or mitt at a good distance from the burner so it doesn't ignite.*

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**INGREDIENTS**

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<b>1</b>	MEDIUM RED ONION, HALVED AND THINLY SLICED
<b>1</b>	PINT GRAPE OR CHERRY TOMATOES
<b>6</b>	MEDIUM GARLIC CLOVES, SMASHED AND PEELED
<b>4</b>	OREGANO SPRIGS, PLUS 2 TABLESPOONS FINELY CHOPPED FRESH OREGANO
<b>2</b>	ROSEMARY SPRIGS
<b>2</b>	BAY LEAVES
<b>4</b>	TABLESPOONS <u>EXTRA-VIRGIN OLIVE OIL</u> , DIVIDED
	KOSHER SALT AND GROUND BLACK PEPPER
$\frac{1}{2}$	CUP DRY WHITE WINE
$\frac{1}{2}$	CUP LOW-SODIUM CHICKEN BROTH
<b>2½</b>	POUNDS BONE-IN CHICKEN THIGHS, TRIMMED AND PATTED DRY
<b>2</b>	TABLESPOONS LEMON JUICE, PLUS LEMON WEDGES TO SERVE

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**DIRECTIONS**

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01	Heat the oven to 450°F with a rack in the middle position. In an oven-safe 12-inch skillet, toss together the onion, tomatoes, garlic, oregano sprigs, rosemary, bay, 2 tablespoons of oil, and 1 teaspoon 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.
02	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 to 45 minutes.
03	Carefully set the skillet to the stovetop (the handle will be hot). Using tongs, transfer the chicken to a platter and tent with foil. Remove and discard the herb sprigs and bay. Bring the 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 to 8 minutes.
04	Off heat, stir in the chopped oregano and lemon juice, then whisk in the remaining 2 tablespoons oil. Taste and season with salt and pepper. Spoon the sauce around the chicken.