



Crispy Chicken Thighs

Makes: 3-4 servings

Prep Time: 25 minutes Cook Time: 30-35 minutes

Total Time: 1 hour

- 1 tbsp granulated garlic
- 2 tsp sweet paprika
- 1/2 tsp smoked paprika
- 1/8 tsp cayenne
- Kosher salt
- 1/4 cup vegetable oil
- 2 lb. skin-on, bone-in chicken thighs
- Freshly ground black pepper

- 2 tbsp extra-virgin olive oil
- 3 large leeks, white and pale green parts only, sliced 1/4-inch thick
- 4 garlic cloves, thinly sliced
- 5 2-inch long strips of lemon zest
- 2 bay leaves 1/3 cup dry white wine
- 1 cup low-sodium chicken broth
- 1 cup fresh (or frozen, thawed) peas
- 1/2 cup mint leaves, torn if large

In a medium bowl, combine the garlic, paprikas, cayenne, and 1-1/2 teaspoon salt. Rub one tablespoon of the spice mixture under the skin of the thighs, making sure to leave the skin attached.

In a large bowl, combine the oil with the remaining spice mixture. Add the thighs and turn to coat. Let sit at room temperature for 40 to 45 minutes, or cover and refrigerate for up to a day, turning the thighs occasionally.

Position a rack in the center of the oven and heat to 450°F. Pat the thighs dry with a paper towel, season with 1/2 teaspoon salt and 1/4 teaspoon pepper, and place on a foil-lined rimmed baking sheet. Roast until the chicken is cooked through and the skin is crackly and crisp, 40 to 45 minutes.

In the meantime, about 15 minutes prior to the end of roasting the chicken, heat olive oil in a large skillet over medium heat. Add leeks and garlic and cook, stirring occasionally, until slightly softened, about 3 minutes. Add lemon zest and bay leaves and cook, stirring, until fragrant, about 20 seconds. Pour in wine, scraping up any brown bits stuck to bottom of pan with a wooden spoon. Cook until wine is almost completely evaporated, about 3 minutes. Add broth and bring to a simmer. Reduce heat and maintain a slow simmer for 10 minutes. Add peas to skillet (if using fresh peas, heat for 3 minutes; if using thawed peas, cook until warmed through, about 1 minutes. Toss in mint; season with more salt if needed. Remove bay leaves.

Arrange vegetables on a platter and top with chicken thighs. Serve immediately.