

Chicken Thighs w/Pancetta, White Beans, and Rosemary- America's Test Kitchen

Cook Time: 30 minutes

Yield: 4 servings

Recipe: by America's Test Kitchen

Source: <https://www.americastestkitchen.com/recipes/8624-chicken-thighs-with-pancetta-white-beans-and-rosemary>

This chicken dish was developed in America's Test Kitchens. It is very easy to prepare, inexpensive, yet packed with plenty of flavor and protein. Cooking the beans with rendered chicken fat and pancetta gives them bold, meaty flavor. Don't be shy with the olive oil drizzle. Add at least a tablespoon to boost the creaminess of the bean mixture considerably.



8 (6-ounce) bone in, with skin chicken thighs, trimmed
kosher salt and freshly ground black pepper, to taste
2 teaspoons EVOO, plus extra for drizzling

2 ounces pancetta, chopped fine
5 large cloves garlic, peeled and smashed
2 sprigs fresh rosemary
2 (15-ounce) cans cannellini beans, rinsed
1 cup chicken broth

- 1) Adjust oven rack to upper-middle position and heat oven to 450° F. Pat chicken dry with paper towels and season with salt and pepper. Heat oil in 12-inch skillet over medium-high heat until just smoking. Add chicken and cook, skin side down, until well browned, about 7 minutes. Transfer to a rimmed baking sheet, skin side up, and roast until chicken registers 175° F. This will take about 15 to 20 minutes.
- 2) Meanwhile, pour off all but 1 tablespoon fat from skillet and return to medium heat. Add pancetta, garlic, and rosemary and cook until garlic is golden brown, about 3 minutes. Add beans, broth, and 1/4 teaspoon pepper. Bring to simmer and cook until slightly thickened, 5 to 7 minutes. Discard rosemary sprigs and season with salt and pepper to taste.
- 3) Transfer beans to platter and drizzle with extra oil. Top with chicken, sprinkle with parsley, and serve.