Chicken Thighs with Creamy Mustard Sauce - Ina Garten

Makes 4 Servings

Cook Time: 30 minutes

Recipe: by Ina Garten from Cook Like a Pro - page 91
Source: barefootcontessa.com
Video: https://www.youtube.com/watch?v=nrS-u_sB8dc

Chicken thighs are my favorite part of the chicken, and this recipe by Ina Garten is a definite must try. I don't have a cast iron skillet but my stainless steel skillet works just fine. This dish is very simple to make and you will have a delicious meal in 30 minutes and you only use a skillet. What's not to like about that?



8 bone-in, skin-on chicken thighs, about 2 1/4 pounds
kosher salt and freshly ground black pepper
good olive oil
2 cups halved and thinly sliced yellow onions, (2 medium onions)
2 tablespoons dry white wine
8 ounces creme fraiche
1 tablespoon good dijon style mustard
1 teaspoon whole-grain mustard
1 tablespoon fresh flat leaf parsley, chopped

1. Place the chicken thighs on a cutting board, skin side up, and pat them dry with paper towels. Sprinkle the chicken with 1½ teaspoons salt and ¾ teaspoon pepper. Turn them over and sprinkle them with one more teaspoon of salt.

2. Heat 1 tablespoon olive oil in a large (11 to 12-inch) cast-iron skillet over medium heat. When the oil is hot, place the chicken in the pan in one layer, skin side down. Cook over medium heat for 15 minutes without moving, until the skin is golden brown. (If the skin gets too dark, turn the heat to medium low.) Turn the chicken pieces with tongs.

3. Add the onions to the pan, including under the chicken, and cook over medium heat for 15 minutes, stirring the onions occasionally, until the thighs are cooked to 155° F. and the onions are browned.

4.Transfer the chicken (not the onions) to a plate and allow to rest uncovered while you make the sauce. If the onions aren't browned, cook them for another minute.

5. Add the wine, crème fraîche, Dijon mustard, whole-grain mustard, and 1 teaspoon salt to the skillet and whisk over medium heat for one minute. Return the chicken, skin side up, and the juices to the skillet, sprinkle with parsley, and serve hot.