

Idiot's Kitchen Recipe – Easy Skillet Chicken with Herbs

Recipe from www.idiotskitchen.com – Adapted from Melissa Clark



Ingredients:

- 1 Tablespoon Olive Oil
- 4-5 cloves of garlic, roughly chopped
- 1 bunch fresh thyme
- 2-3 sprigs fresh rosemary
- 1 (3 ½ pound) chicken or cut up fryer (2 legs, 2 thighs, and 2 breasts)
- ¾ cup dry white wine
- ½ lemon, juiced
- 1 Tablespoon butter
- Salt & Pepper

Note: The chicken needs to marinate for at least 1 hour before cooking, preferably longer.

Make the marinade by chopping 4-5 cloves of garlic. Place the garlic in a large baking dish with a big handful of fresh thyme and 2-3 sprigs of fresh rosemary. Leave the herbs on the stems – no need to chop. Add 1 Tablespoon of olive oil.

I like to remove the skin from half of the chicken pieces but that's just me being a weird. Season the chicken pieces with salt & pepper and put them in the pan with the herb marinade. Use your hands to massage the herbs, garlic, and oil into the chicken. Cover the pan with plastic wrap, refrigerate, and marinate for at least 1 hour, longer is preferred, or even over night.

When you are ready to cook, take the chicken out of the refrigerator and let it come to room temperature for about 15 minutes. Place a large skillet (that has a lid) on the stove over **MEDIUM** heat. Add the chicken, herbs, and marinade trying to nestle the chicken pieces into the bottom of the pan with the herbs and garlic on top. Cook the chicken at medium for 10 minutes **WITHOUT TOUCHING OR MOVING IT**. After 10 minutes, use a spatula to flip the chicken, cover with a lid and continue to cook, without moving, for 15 – 20 minutes more.

Check the breasts for doneness by piercing one with a sharp knife to be sure the juices run clear. When the breasts are done, remove them to a plate and add ¾ cup of dry white wine to the pan. Stir around the dark meat pieces and scrape up any tasty bits from the bottom of the pan. Cook for 5 more minutes then remove the remaining chicken to a platter and tent with foil to keep warm.

Remove any stems and twigs from the cooked herbs from the pan. Add the juice of ½ lemon and whisk in 1 Tablespoon of butter to finish the sauce.

Pour the sauce over the chicken and serve. Serves 4 but you probably will want to make extra!