

# WHAT'S 4 DINNER?

#RECIPESTHATDISH



## “Keep It Together” Chicken

February 2, 2023

*You've heard of “Engagement Chicken” and “Marry Me Chicken.” Please welcome to the stage “Keep It Together Chicken!” This is the perfect plate to make for someone special in your life: whether it's a romantic date night, celebrating the fact that you haven't crumbled under the crippling pressure of the world, or to giggle the night away with a gaggle of your favorite people. Chicken thighs get wonderfully crispy alongside a mixture of buttery olives, jammy dates, and crusty croutons... all in one pan! Served with a simple salad, you've got a full meal that's guaranteed to say ILYSM.*

**Serves 2-4**

### Ingredients:

6 bone-in, skin-on chicken thighs  
Kosher salt & freshly ground black pepper  
2 sprigs fresh rosemary, leaves stripped and chopped  
2 sprigs fresh thyme, leaves stripped and chopped  
½-1 cup pitted green olives (like Castelvetrano), halved or crushed  
3 whole cloves  
6 medjool dates, pitted and halved  
4 garlic cloves, smashed  
½ cup dry white wine  
2 one-inch thick slices of bread, torn into pieces (about 2 ½ cups)  
¼ cup chopped parsley  
Juice of half a lemon  
Extra Virgin Olive Oil

### Method:

1. Preheat the oven to 425°F and move rack to the upper-middle position.
2. Pat chicken thighs dry with a paper towel, and season with salt and pepper. Lay them skin-side down in a cold, dry 12” skillet (bonus points if it's high sided). Turn on the burner to medium-high and cook undisturbed for 10-12 minutes, until the fat has rendered into the pan, the thighs release easily from the bottom of the pan, and the skin has crisped. Remove chicken to a plate with crispy-skin-side up, and reserve.
3. There should be at least a few tablespoons of chicken fat left in the pan. If there is not, supplement with a few tablespoons of olive oil. Add smashed garlic, rosemary, thyme, whole cloves, and olives to the skillet and sauté for 1-2 minutes until the garlic is lightly golden. Add the torn bread and dates to the pan, and stir to combine. Sauté for another 2 minutes. Deglaze with the white wine and stir. Turn off the burner.
4. Nestle the chicken pieces on top of the bread mixture. Transfer the skillet to the oven and roast for 15-20 minutes, or until chicken is cooked through and the bread cubes are toasty on top. Taste for seasoning, and adjust as needed.

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5. Remove whole cloves (or alert dining companions of their existence to avoid dental emergencies), and let chicken rest for at least 10 minutes. Serve directly from the skillet by sprinkling the chicken with parsley, a generous squeeze of lemon juice, and a drizzle of really good olive oil.

## \*Notes

If medjool dates aren't your thing, substitute with pitted prunes or dried pluots, or ¼ cup of currants or raisins that have been soaked in warm water for 10 minutes (then drained).