

WHAT'S 4 DINNER?

#RECIPESTHATDISH



Skillet Braised Chicken Thighs with Corn

September 15, 2022

This is a dish that's exotic enough to feel special for a casual dinner with friends, but easy enough to make on a busy weeknight. The combination of sweet corn with fragrant ginger and garlic is severely underrated. Braising chicken thighs in coconut milk and zippy lime juice makes this dish both comforting and light at the same time. Served over a bed of rice, and you've got a complete meal. While the miso-gochujang glaze adds a great spice, you can totally omit it. The corn portion of this dish would work equally well with simply grilled shrimp, fish, or beef, too.

Serves 4

Ingredients:

- 1 tablespoon gochujang
 - 1 tablespoon white miso
 - 3 tablespoons soy sauce, tamari, or coconut aminos
 - 6 Bone-in, skin-on chicken thighs
 - 3 Cloves garlic, minced
 - 1" Piece of fresh ginger, minced or grated
 - 1 Fresno chili (or serrano, jalapeño), minced
 - 2 Small shallots, thinly sliced or minced
 - 3 Scallions, sliced thinly; whites and greens separated
 - 1 One-pound bag of frozen corn kernels
 - 2 limes, zested and juiced
- Kosher salt and freshly ground black pepper
Fresh cilantro, for garnish
White rice for serving, if desired

Method:

1. Preheat oven to 375°F. In a small bowl, make a glaze for the chicken thighs by whisking together gochujang, miso, and soy sauce. Set aside.
2. Pat chicken thighs dry with a paper towel, and season evenly with Kosher salt and black pepper. Arrange chicken thighs skin-side down in a cold, dry 10"-12" skillet. Place the skillet over burner and turn to medium-high heat. Cook chicken thighs on one side until they're deeply golden brown and the skin is crispy, 8-10 minutes. Remove chicken from skillet and set aside on a plate.
3. In the skillet with chicken fat (if there is less than 2 tablespoons of fat, add some oil), saute garlic, ginger, chili, shallots, and scallion whites over medium-high heat until softened and fragrant, about 1-2 minutes. Add corn kernels and season with salt & pepper.
4. Stir in coconut milk, lime zest and juice. Bring liquid to a boil, then reduce heat and simmer until the coconut milk mixture has reduced and caramelized a bit, about 10 minutes. Nestle chicken thighs into the corn mixture, keeping the crispy skin above the liquid, if possible. Brush tops of chicken with reserved miso-gochujang glaze (if using). Transfer skillet to the

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oven, and braise, uncovered, until the chicken thighs are cooked through and the liquid has thickened, about 12-15 minutes.

5. Garnish with chopped cilantro and thinly sliced scallion greens. This dish is great served atop a bed of rice.

*Notes

If fresh corn is in season, cut the kernels from 4-6 ears off the cob.