



## Kathleen's Chicken Thighs Over Cabbage

*You can make as much or as little as you like. This is the ratio of chicken thighs to cabbage I use.*

Makes 4 servings

- 4 bone-in, skin-on chicken thighs, out of the fridge for an hour, generously salted and patted dry to remove any moisture
- Half a large head of cabbage, sliced into 1-inch wedges
- Kosher salt and freshly ground black pepper
- Cast-iron skillet

### How to make it:

1. Preheat oven to 400 degrees F.
2. Arrange the chicken skin-side down in an unheated cast iron skillet, then place over medium heat. I can't stress this enough - leave them be! The skin will release when it is ready.
3. When the skin releases easily from the pan and is golden brown, about 10-15 minutes, move the thighs around a bit to ensure even browning, another few minutes. Use tongs to transfer thighs to a plate, skin-side up.
4. Do not wipe out the skillet. Add the cabbage wedges and turn them to coat in the chicken drippings. Season with salt and pepper and allow to cook for a few minutes.
5. Return chicken to the skillet, skin side up, on top of the cabbage wedges and transfer to the oven. Roast 10-15 minutes or until chicken is cooked through.
6. Remove chicken from the skillet, keeping them skin-side up. Place the skillet with cabbage and drippings back in the oven until the cabbage has softened and browned, another 5-10 minutes.
7. Serve with the chicken, and top with an acidic herby sauce like chimichurri.