

Our State eats

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Butter-Poached Chicken Thighs

Yield: 4 to 6 servings.

- 6 bone-in, skin-on chicken thighs**
- 1 teaspoon smoked paprika**
- 1 teaspoon garlic powder**
- 1 teaspoon onion powder**
- 1 teaspoon kosher salt**
- ½ teaspoon freshly cracked black pepper**
- 4 tablespoons salted butter, divided**
- ¼ cup fresh parsley leaves (for garnish)**

Preheat oven to 375°. Prepare a 9 x 13-inch baking dish with cooking spray.

Use a paper towel to dab chicken dry on both sides. In a small bowl, whisk together paprika, garlic powder, onion powder, salt, and black pepper. Sprinkle seasoning over both sides of chicken.

In a skillet over medium-high heat, melt 2 tablespoons butter. Place chicken skin-side down in skillet and cook for 4 to 5 minutes or until skin is golden brown and beginning to crisp. Flip chicken and cook for 2 to 3 minutes. Place chicken in baking dish, skin-side up. Pour skillet drippings over chicken. Cut remaining butter into 6 pieces and place on thighs.

Bake for 35 to 40 minutes or until internal temperature is 165°. Place chicken on serving platter and pour juices from baking dish over top. Garnish with parsley just before serving.



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