



CHICKEN THIGHS BRAISED IN GARLIC AND WHITE WINE

READY IN: **1 HOUR**
DIFFICULTY: **EASY**

Ingredients:

- **2** teaspoons dried oregano
- kosher salt and pepper
- **8** small chicken thighs
- **3/4 cup** all-purpose flour
- **2** tablespoons olive oil
- **3** small yellow onions, quartered
- **4** cloves garlic, thinly sliced
- **3** jarred hot cherry peppers, seeded and roughly chopped, plus **3** tablespoons of the brine
- **1 cup** dry white wine
- **1 cup** low-sodium chicken broth
- **1 cup** long-grain white rice

Method:

Step 1

In a small bowl, combine the oregano, 3/4 teaspoon salt, and 1/2 teaspoon pepper.

Step 2

Pat the chicken dry with paper towels, season with the spice mixture, and dredge in the flour. Heat the oil in a Cast Iron Casserole over medium heat and brown the chicken, 4 minutes per side. Transfer to a plate.

Step 3

Add the onions to the pot and cook until golden, about 5 minutes. Add the garlic and cherry peppers and cook, stirring, for 2 minutes. Add the pepper brine, wine, and broth and bring to a boil. Return the chicken to the pot and bring to a simmer. Cook, covered, until the chicken is cooked through, about 30 minutes.

Step 4

Meanwhile, cook the rice according to the package directions. Divide among individual bowls and spoon the chicken and sauce over it.