

Pan-Fried Chicken Thighs With Italian Salsa

Chicken thighs are the best—juicy, flavorful, and crowned with a generous swath of skin that gets fantastically crisp. There’s just one problem: Grocers sell thighs either bone-in and skin-on, or boneless, skinless. The ideal situation, in my book, is boneless and skin-on, and until the rest of the world catches on, we have to do it ourselves. Quick cooking plus crisp skin—worth it.

2 to 4 servings

12 ounces cherry tomatoes, halved, divided
4 garlic cloves, 1 finely grated, 3 thinly sliced
2 tablespoons extra-virgin olive oil, divided
Handful of basil leaves
Kosher salt, freshly ground pepper
4 bone-in, skin-on chicken thighs, patted dry
¼ cup all-purpose flour, for dusting
8 ounces thin green beans, trimmed and halved crosswise
1 tablespoon red wine vinegar

Toss half of the cherry tomatoes with the grated garlic, 1 tablespoon olive oil, and basil. Season with salt and pepper. Let salsa sit so flavors can marry and tomatoes release some juices.

Working one at a time, place a chicken thigh on a cutting board, skin side down. Press your finger into the flesh until you can feel the thigh bone that runs from one end to the other. Using a sharp paring knife, make short swift cuts along the length of the bone on one side to separate the flesh. Rotate chicken 180° and repeat on other side of bone. Wiggle the tip of your knife underneath the bone, angle blade upward, and cut bone out completely. Place thigh on a large plate and repeat with remaining thighs.

Place flour on a dinner plate. Season chicken on both sides with salt and pepper, then dredge very lightly in flour, patting excess off until only a sheer coating remains. Heat a large skillet, preferably not cast-iron, over medium-high heat. Pour in remaining 1 tablespoon olive oil, then lay thighs into pan, skin side down.

Cook chicken, undisturbed, until skin is deeply golden brown and flesh is cooked about halfway through, 6 to 8 minutes. Turn chicken and cook on second side until chicken is cooked through, about 4 minutes more. Transfer chicken to a platter.

Return pan to medium-high heat and cook green beans, shaking pan occasionally, until charred in spots, 4 to 5 minutes. Season with salt and pepper. Add sliced garlic and reserved tomatoes to pan. Season again with salt and pepper and cook until tomatoes begin to soften and garlic is translucent, 1 to 2 minutes. Remove pan from heat and stir in vinegar, scraping up any browned bits in pan.

Serve chicken thighs with beans and tomatoes, with tomato salsa spooned over.