

One Pot Chicken with Rice & Lemon

Ingredients

- 4 bone-in, skin-on chicken thighs (about 1½ pounds), trimmed
- 1 large lemon, sliced into ¼" slices
- 2 Tbsp extra-virgin olive oil
- 1 cup pitted Castelvetrano or kalamata olives, smashed and roughly chopped
- 1 medium shallot or ½ medium onion, minced
- 6 garlic cloves, minced
- Salt and black pepper
- 2 tsp dried oregano
- Crushed red pepper, to taste
- 2 cups long-grain white rice, rinsed
- 4 cups (32 ounces) chicken broth
- ¼ cup fresh parsley, roughly chopped, for serving



Preparation

1. Heat the oven to 400°
2. Use paper towels to pat the chicken thighs until dry on all sides
3. Season the chicken with 1 teaspoon each salt, pepper and dried oregano and a pinch of crushed red pepper
4. Place a large Dutch oven over medium-high heat and add oil
5. Heat up the oil for a few minutes and add thighs to the pot, skin side down, and let cook undisturbed until they self-release from the bottom of the pot, about 5-6 minutes
6. Remove the chicken thighs from the pot and set aside
7. Add the lemon slices to the pot and cook until caramelized and softened, about 2 minutes
8. Remove the lemon slices from the pot and set aside
9. Add the olives, garlic, shallot, salt, pepper, and dried oregano to the pot
10. Cook over medium-low heat, scraping browned bits from the bottom of the pan, until garlic is fragrant, 2-3 minutes
11. Turn the heat up to high, add the rice and broth to the pot, stir to combine and cover until it comes to a boil, about 5 minutes
12. Remove the pot from heat
13. Add the chicken thighs on top of the rice, browned skin side up, then cover chicken thighs with lemon slices
14. Cover the pot and place into the oven
15. Bake until the rice and chicken are fully cooked, 25-30 minutes
16. Serve topped with fresh parsley and a squeeze of lemon juice