

Cook's Country

Chicken Thighs with Pancetta, White Beans, and Rosemary

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WHY THIS RECIPE WORKS:

Cooking the beans with rendered chicken fat and pancetta gives them bold, meaty flavor.

SERVES 4

Don't be shy with the olive oil drizzle. Add at least a tablespoon to boost the creaminess of the bean mixture considerably.

INGREDIENTS

- 8 (5- to 7-ounce) bone-in chicken thighs, trimmed
- Salt and pepper
- 2 teaspoons extra-virgin olive oil, plus extra for drizzling
- 2 ounces pancetta, chopped fine
- 5 garlic cloves, peeled and smashed
- 2 sprigs fresh rosemary
- 2 (15-ounce) cans cannellini beans, rinsed
- 1 cup chicken broth
- 1 tablespoon chopped fresh parsley

INSTRUCTIONS

1. Adjust oven rack to upper-middle position and heat oven to 450 degrees. Pat chicken dry with paper towels and season with salt and pepper. Heat oil in 12-inch skillet over medium-high heat until just smoking. Add chicken and cook, skin side down, until well browned, about 7 minutes. Transfer to rimmed baking sheet, skin side up, and roast until chicken registers 175 degrees, 15 to 20 minutes.
2. Meanwhile, pour off all but 1 tablespoon fat from skillet and return to medium heat. Add pancetta, garlic, and rosemary and cook until garlic is golden brown, about 3 minutes. Add beans, broth, and 1/4 teaspoon pepper. Bring to simmer and cook until slightly thickened, 5 to 7 minutes. Discard rosemary sprigs and season with salt and pepper to taste.
3. Transfer beans to platter and drizzle with extra oil. Top with chicken, sprinkle with parsley, and serve.