

Hot Honey Chicken with Lemon-Oregano Potatoes

Spicy, sweet honey meets seared chicken, lemony potatoes and tangy feta for a one-pan dinner.

Ingredients:

1 1/2 tablespoons olive oil
2 pounds small bone-in, skin-on chicken thighs, excess skin and fat trimmed (about 6 thighs)
1 tablespoon plus a pinch of kosher salt, divided
1 1/2 pounds small fingerling potatoes, scrubbed and halved lengthwise
1 teaspoon dried oregano
1/4 cup fresh lemon juice (from 2 lemons), divided
2 tablespoons extra-hot hot honey (such as Mike's Hot Honey Extra Hot)
3 ounces feta cheese, crumbled (about 2/3 cup)
Chopped fresh dill, for garnish

Directions:

Preheat oven to 425°F. Heat oil in a 12-inch ovenproof skillet over medium-high; swirl to coat pan. Sprinkle chicken thighs all over with 1 1/2 teaspoons salt. Place chicken, skin side down, in hot oil. Cook, undisturbed, until skin is golden brown, 10 to 14 minutes. Transfer chicken, skin side up, to a plate. Spoon 1 tablespoon drippings into a small bowl; reserve about 2 tablespoons drippings in skillet.

Add potatoes, oregano, and 1 1/2 teaspoons salt to drippings in skillet. Stir to combine; spread in an even layer. Transfer to preheated oven; roast until potatoes are nearly tender, 13 to 15 minutes.

Remove skillet from oven. Stir potatoes. Nestle chicken, skin side up, in and on top of potato mixture. Drizzle with 3 tablespoons lemon juice. Roast at 425°F until a thermometer inserted in thickest portion of chicken registers 165°F and potatoes are tender, 10 to 15 minutes. Remove from oven; let rest 5 minutes.

Meanwhile, whisk hot honey, remaining 1 tablespoon lemon juice, and remaining pinch of salt into reserved drippings until well combined.

Sprinkle feta evenly over chicken mixture. Drizzle evenly with honey mixture and garnish with dill.



 THE
WINE
MERCHANT
Serving Cincinnati since 1973!