



Make-Ahead Fried Chicken
Melissa Clark

1 hour, plus at least...



Green Goddess Roasted Chicken
Melissa Clark

1 1/4 hours plus at...



Sheet-Pan Roast Chicken and Mustard-Glaze...
Alexa Weibel

45 minutes



Buttermilk Roast Chicken
Nigella Lawson

1 1/2 hours, plus o...



Cilantro Dip
20 min

Skillet Hot Honey Chicken With Hearty Greens

By [Ali Slagle](#)

YIELD 4 servings

TIME 30 minutes

Save to Recipe Box



Requiring just one pan, this recipe yields supremely crisp, juicy chicken thighs and hot honey schmaltz, which serves as a warm vinaigrette for sturdy greens and a sauce for your — let's say it again — supremely crisp, juicy chicken thighs. Squint and the flavors are reminiscent of fried chicken with a side of braised collards: Crackly chicken cozied up next to spicy, tangy and a little-sweet greens fortified by animal fat. Make your honey-schmaltz as spicy as you wish: Green chiles will pack more heat than red.



Con Poulos for The New York Times. Food Stylist: Simon Andrews.

Poultry, Chicken Thigh, Green, Honey, Dinner, Weekday, Main Course

Mark as **Cooked** | 976 ratings ★★★★★

INGREDIENTS

- 2 pounds bone-in, skin-on chicken thighs (4 to 6 thighs)
- Kosher salt and pepper
- 1 tablespoon extra-virgin olive oil
- 1 small hot chile, thinly sliced (such as jalapeño, Fresno or serrano), or to taste
- 1 large bunch or head of hearty greens, such as escarole, mustard greens or kale (about 6 ounces)
- 2 tablespoons honey
- 1 tablespoon apple cider vinegar

Add to Your Grocery List

[Ingredient Substitution Guide](#)

[Nutritional Information](#)

PREPARATION

Step 1

Pat the chicken thighs dry with a paper towel, then season both sides with salt and pepper. Drizzle the olive oil into a large skillet, then add the chicken thighs skin side down.

Step 2

Set over medium heat and cook, without moving them, until the skin is crisp and deep golden brown, about 15 minutes. If you can't stand leaving the chicken untouched for this long, use your tongs to press the chicken down into the pan, which promotes even browning.

Step 3

Flip the thighs over and swirl the chile into the rendered chicken fat. Cook until the meat is cooked through, about 10 minutes.


Step 4

Meanwhile, stem and tear the hearty greens into big bite-size pieces. In a big bowl, toss them with salt and pepper.

Step 5

Transfer the chicken to serving plates, leaving the fat in the pan. Off the heat, stir the honey and vinegar into the fat until the honey's melted and everything's combined. Dress the greens with enough of the sauce to lightly coat, seasoning with salt and pepper as needed. (Feel free to eat the chile peppers or leave them behind.) Serve the chicken with the salad, spooning more sauce over the chicken and salad as desired.

and said to cook it.



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COOKING NOTES

All 117 **Most Helpful 26** Private 0



Nacho | 2 years ago

I scaled this up and used a sheet pan @ 400 degrees for 35 minutes. It's actually better this way and far less less smokey. It's easy to then use juices from the pan to make a sauce.

👍 129 This is helpful



Marcia Cunningham | 2 years ago

I find sheet pans the way to go with chicken thighs. 400 degrees for 30-40 mins then add the honey, chile and vinegar a few minutes before you remove from oven. One pan, no fussing, perfect chicken, great sauce! Great recipe!

👍 82 This is helpful



Morgan | 2 years ago

Twenty-five minutes in a cast iron skillet was perfect for my medium-large thighs. Chicken (and any other meat not from the sea) should be brought to room temp before cooking, which significantly reduces the cook time. In the case of skin-on chicken, giving it an hour or two out of the fridge while the meat absorbs some salt kills two birds with one stone (sorry for that).

👍 60 This is helpful



Eleni | 2 years ago

This was simple and delicious. In addition to greens, it also works well with rice (or any grain), and cooked veggies. I added it on top of some braised kale with garlic and it was delicious!

👍 56 This is helpful

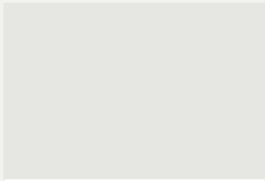
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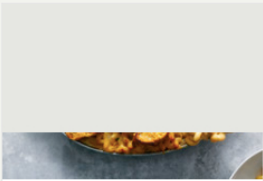
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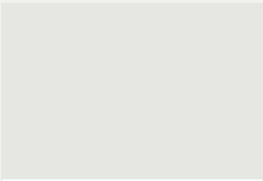
MORE RECIPES FROM **ALI SLAGLE**



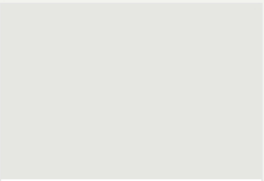
Midnight Pasta With Roasted Garlic, Olive Oil...
Ali Slagle
1 hour




French Onion Macaroni and Cheese
Ali Slagle
1 hour



Stuffed Shells
Ali Slagle
About 2 hours

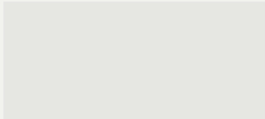


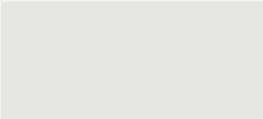
Baked Spaghetti Squash
Ali Slagle
1 hour 10 minutes

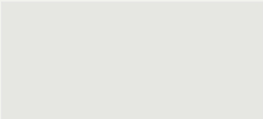


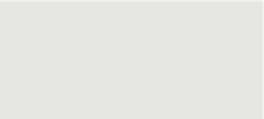
One-Pan Chicken With...
Ali Slagle
40 minutes


TRENDING ON COOKING













West Indian Lamb Curry
Melissa Clark, Martin Maginley


2 hours, plus marinating






Sugar Cookie Bars
Margaux Laskey, "American Girl..."


40 minutes, plus cooling






Guinness Brownies
Erin Jeanne McDowell


45 minutes, plus chilling






Slow Cooker Mushroom and Wild Rice Soup
Sarah Digregorio


4 1/2 hours




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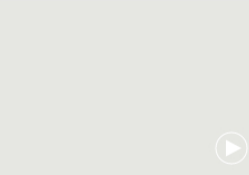
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By Alison Roman



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How to Make Cocktails
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