

Lemon-Dill Chicken Skillet
By Southern Living Test Kitchen
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Active Time: 25 minutes

Servings: 4

Total Time: 40 Minutes

Ingredients

1 ½ pounds small Yukon Gold potatoes (about 6 potatoes), quartered (about 5½ cups)
1 tablespoon olive oil
4 (7-oz.) bone-in, skin-on chicken thighs, trimmed
½ teaspoon black pepper
2 teaspoons kosher salt, divided
¼ cup fresh lemon juice (from 2 lemons), plus lemon wedges for serving
2 ounces feta cheese, crumbled (about ½ cup)
Fresh dill fronds

Directions

1. Preheat oven to 375°F. Pour 4 cups water into a large, microwavable bowl; add potatoes. Cover with plastic wrap; microwave on HIGH until potatoes are easily pierced with a knife, 10 to 12 minutes. (Potatoes will not be cooked through.) Drain.
2. While potatoes microwave, heat olive oil in an ovenproof 12-inch skillet over medium-high. Sprinkle chicken evenly with pepper and 1½ teaspoons of the salt. Place chicken, skin side down, in skillet. Cook, undisturbed, until fat has rendered and skin is golden brown, 10 to 12 minutes. Transfer to a plate, reserving drippings in skillet.
3. Add potatoes, cut side down, to drippings in skillet. Cook over medium-high, undisturbed, until browned on bottoms, 4 to 6 minutes. Add remaining ½ teaspoon salt, stirring to combine. Remove from heat. Arrange chicken, skin side up, on top of potatoes. Drizzle with lemon juice. Bake in preheated oven until potatoes are tender and a thermometer inserted into thickest portion of chicken registers 165°F, 15 to 20 minutes.
4. Sprinkle feta evenly over chicken mixture. Garnish with dill; serve with lemon wedges.