

Roasted Chicken with Crispy Mushrooms
"The Best Part of this Chicken Dinner? The Crispy Mushrooms, of Course."
Melissa Clark, "A Good Appetite," *The New York Times*
October 12, 2022

Yield: 4 to 6 Servings

Time: 45 Minutes

2 to 2¼ pounds boneless, skinless chicken thighs
Kosher salt (such as Diamond Crystal) and freshly ground black pepper
2 garlic cloves, finely grated or minced
1½ teaspoons fresh thyme leaves, plus 3 thyme sprigs
3 tablespoons extra-virgin olive oil, plus more for serving
12 ounces mushrooms (about 7 cups), such as oyster, maitake, shiitake or cremini, cut into 1-inch chunks
1 small red onion, cut into ½-inch-thick wedges
2 teaspoons minced fresh tarragon (or marjoram or sage), plus more for garnish if you like
1 tablespoon dry (fino) sherry or dry vermouth (or ½ tablespoon lime juice and ½ tablespoon orange juice)
1 tablespoon unsalted butter, melted
Flaky salt, for serving

PREPARATION

1. Heat the oven to 425 degrees. On a large, rimmed sheet pan, season chicken all over with 1¼ teaspoons salt and ½ teaspoon pepper. Rub garlic, thyme leaves and 1 tablespoon oil on chicken. Let stand at room temperature while you prepare the other ingredients.
2. In a large bowl, combine mushrooms, onion wedges, tarragon, thyme sprigs and a large pinch of salt and some freshly ground black pepper. Toss with remaining 2 tablespoons oil until well coated.
3. Spoon mushroom mixture around chicken. Roast until chicken is cooked through, and the mushrooms and onions are golden brown and crispy, 30 to 40 minutes.
4. Using a slotted spoon, immediately transfer chicken, onions and mushrooms to a serving platter.
5. While the sheet pan is still very hot, add the sherry. Deglaze the pan by gently swirling the sherry and using a wooden spoon to scrape up any brown bits stuck to the bottom. Stir in butter. (If you have a mini whisk, use it to whisk in the butter, otherwise a spoon is fine.) Pour pan sauce on top of chicken, onions and mushrooms, and serve sprinkled with flaky salt on top and more tarragon if you like.