

Sheet-Pan Chicken with Shallots and Grapes

COLU HENRY

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“One Pot | Pan | Skillet”

YIELD: 4 to 6 servings

TIME: About 35 minutes

INGREDIENTS

2 ½ to 3 pounds bone-in, skin-on chicken thighs, patted dry
3 tablespoons olive oil
2 garlic cloves, finely chopped
1 tablespoon za'atar (optional)
Kosher salt and black pepper
6 medium to large shallots, peeled and quartered root to stem
8 ounces seedless red or green grapes, or a combination, broken into small clusters on the vine
4 to 5 thyme sprigs, plus 2 teaspoons finely chopped thyme
Flaky sea salt, for serving

PREPARATION

1. Heat oven to 425 degrees. In a large bowl, toss together the chicken with 1 tablespoon olive oil, garlic and za'atar, if using. Season well with salt and pepper. Place the shallots and the grapes on the sheet pan and gently toss with the remaining olive oil and season well with salt.
2. Nestle the chicken skin-side up in between the shallots and grapes and lay the thyme sprigs on top of the mixture. Roast for 25 to 30 minutes until the chicken is cooked through and the shallots and grapes at the edges of the pan begin to soften and caramelize.
3. Turn the oven to broil and move the oven rack to sit right below it. Remove and discard the thyme sprigs and broil the chicken for 1 to 2 minutes until the skin of the chicken is crispy and golden. Scatter with chopped thyme and season with flaky salt.