

"Roasted Chicken Thighs with Fennel & Lemon"

ingredients:

- 1 pound boneless skinless chicken thighs
- 2 small fennel bulbs, between 1 and 1 1/4 pounds total
- 4 large garlic cloves, minced
- 2 tablespoons olive oil
- 2 tablespoons white wine
- 1 Meyer lemon
- 1 1/2 teaspoon kosher salt
- Freshly ground black pepper

directions:

- Heat the oven to 425°F. Place the chicken thighs in a large bowl.
- Trim the stalks and fronds off the fennel bulbs, and cut each bulb in quarters. Then slice each quarter into 1-inch-thick slices. Add to the bowl with the chicken. Mince about 1 tablespoon of fennel fronds and also add to the bowl.
- Add the minced garlic, olive oil, and white wine to the bowl. Zest and juice the lemon, and add both to the bowl.
- Toss all the ingredients together, and add the salt and a generous amount of black pepper.
- Spread the chicken and fennel on a large baking sheet, arranging the fennel around the outside and placing the chicken pieces closely together in the center. Pour any remaining juices in the bowl over the chicken.
- Roast for 30 minutes, or until the chicken reaches an internal temperature of about 160°F, and the fennel is tender and beginning to brown around the edges.
- Take the pan out of the oven, and cover with foil. Let it rest for about 5 to 10 minutes before serving.
- Serve with rice or bread.

Recipe courtesy [The Kitchn](#)