

# BACON HARVEST CHICKEN SKILLET

Preparation: **25 mins.** | Cooking: **1 hour** | Servings: **4-6**

## INGREDIENTS

*6 bone-in, skin-on chicken thighs*  
*4 slices thick-cut hardwood-smoked bacon, cut into 1/2-inch pieces*  
*3 sprigs thyme*  
*3 cloves garlic*  
*1 small onion, sliced into half moons*  
*1 lemon*  
*1 lb. Brussels sprouts, trimmed and halved*  
*1 small fennel bulb, green tops removed, bulb halved and thinly sliced*  
*1 cup low-sodium chicken broth*  
*1/2 cup white wine*  
*1/2 cup whole pecans*  
*Kosher salt*  
*Freshly ground black pepper*



## INSTRUCTIONS

Preheat oven to 400°. Pat chicken thighs dry with paper towels and place on a small sheet tray. In a large cast iron skillet over medium heat, toast pecans, tossing, until fragrant and lightly toasted, about 2 minutes. Turn off heat, remove pecans, set aside to cool, then roughly chop. Return skillet to low heat and add bacon. Cook, stirring occasionally, letting fat render, until bacon pieces crisp up, 5 to 6 minutes. Transfer to a paper-towel lined plate, leaving bacon fat in the pan. Return skillet to medium-high heat. Season chicken all over with salt and pepper, then add chicken carefully to the hot pan in one layer, skin side down. Cook, undisturbed, until skin is deeply golden and crispy, 5 to 6 minutes. Transfer thighs to a clean plate. Reserve 1 tablespoon fat in skillet and carefully drain remaining fat. Over medium high heat, add Brussels sprouts, fennel, onions, and thyme. Cook, stirring occasionally, until vegetables are beginning to soften, about 5 minutes. Add garlic and continue cooking until vegetables are slightly golden, 3 to 5 minutes more. Season with salt and pepper. Add white wine, increase heat to high, and scrape to deglaze brown bits from pan with a wooden spoon. Reduce until there is about 2 tablespoons liquid left.