SOLACE & INKWELL

From the Pantry
Garlic Butter *Chicken Thighs*



with Roasted Potatoes & Carrots

About 2 servings

425°F · Roast about 40-50 minutes

Ingredients

2 bone-in, skin-on chicken thighs

About 1 lb potatoes, cut into ¾-inch pieces

4 carrots, or more to taste, cut into rounds or chunks

1 tbsp olive oil:
2 tsp for vegetables,
1 tsp for chicken

3 tbsp butter:
1 tbsp softened for chicken,
2 tbsp for garlic butter

3 garlic cloves, minced

1 tsp paprika

1 tsp Italian seasoning

½ tsp onion powder

¾ tsp salt

½ tsp black pepper

In the kitchen

1. Heat the oven to 425°F. Scrub 1 lb potatoes and 4 or more carrots. Cut potatoes into ¾-inch pieces and carrots into rounds or chunks.
2. Mix 1 tsp paprika, 1 tsp Italian seasoning, ½ tsp onion powder, ¾ tsp salt, and ½ tsp black pepper. Toss the vegetables with 2 tsp olive oil and half the seasoning.
3. Pat 2 chicken thighs dry. Gently loosen the skin and spread 1 tbsp softened butter total beneath it. Season both sides with the remaining mixture. Rub 1 tsp olive oil over the skin.
4. Spread the vegetables in a single layer in a roomy, rimmed roasting pan. Set the chicken among them, skin-side up. Roast uncovered, stirring the vegetables after 25 minutes.
5. At 30-35 minutes, melt the remaining 2 tbsp butter and mix with 3 minced garlic cloves. Spoon over the vegetables and around the chicken, keeping the skin dry. Return to the oven.
6. Begin checking at 40 minutes; allow about 40-50 minutes total. A food thermometer in the thickest part of each thigh, away from bone, must read at least 165°F. Cook longer if needed; the vegetables should be tender.
7. Rest the chicken for 5 minutes before serving. Spoon the buttery pan juices over the vegetables.

A note from the kitchen

Add other vegetables you enjoy, or serve with your favorite sides. Keep the vegetables in a single layer; softer vegetables may need less time. Leave the pan uncovered and skip added broth or water. Cooking times may vary with your oven and the size of the thighs.

Doneness tip: A thermometer matters more than color or clear juices. If the chicken is ready first, move it to a clean plate and roast the vegetables until tender.