

# Cook's Country

## Pan-Roasted Chicken Thighs with Fennel-Apple Slaw



**SERVES** Serves 4

**TIME** 30 minutes

### WHY THIS RECIPE WORKS

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Letting the fennel sit in the dressing while the chicken cooked helped season the fennel and made it more tender.

### INGREDIENTS

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- 3** tablespoons sour cream
- 2** tablespoons maple syrup

### BEFORE YOU BEGIN

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- \*** We developed this recipe with Honeycrisp apples.

- 1** ½ tablespoons  
lemon juice
- 1** ¼ tablespoons  
table salt, divided
- ½ teaspoon pepper,  
divided
- 1** large fennel bulb,  
2 tablespoons  
fronds chopped,  
stalks discarded,  
bulb halved, cored,  
and sliced thin
- 1** large red apple,  
halved, cored, and  
sliced thin
- 8** (5- to 7-ounce)  
bone-in chicken  
thighs, trimmed
- ½ teaspoon  
cayenne pepper
- 1** tablespoon  
vegetable oil

## INSTRUCTIONS

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**1** Adjust oven rack to middle position and heat oven to 450 degrees. Whisk sour cream, maple syrup, lemon juice, ¾ teaspoon salt, and ¼ teaspoon pepper together in large bowl. Add fennel bulb and apple and toss to combine; set aside.

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**2** Pat chicken dry with paper towels and sprinkle with cayenne, remaining ½ teaspoon salt, and remaining ¼ teaspoon pepper. Heat oil in 12-inch nonstick skillet over medium-high heat. Add chicken, skin side down, and cook until browned on both sides, about 5 minutes per side. Transfer chicken, skin side up, to rimmed baking sheet and roast until chicken registers 175 degrees, about 15 minutes.

¼ cup torn fresh  
basil leaves

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**3** Transfer salad to serving platter and sprinkle with basil and fennel fronds. Serve salad with chicken.