

## Seasonal Eating

# Braised Chicken Thighs with Collards

4 bone-in, skin-on chicken thighs  
Kosher salt  
Black pepper  
Flour  
2 tablespoons vegetable oil  
1 onion, chopped  
4 ounces mushrooms, sliced  
2 cloves garlic, minced  
1/4 teaspoon crushed red pepper flakes  
12 ounces collard greens  
1/4 cup balsamic vinegar  
1 -2 cups chicken broth

Remove any excess fat and skin from the chicken thighs. Sprinkle with salt and pepper, then coat the skin side with flour. In an oven proof Dutch oven, heat oil over high heat. Place the chicken skin side down and cook until skin is browned and crispy. Remove to a plate with skin side up. Drain the excess grease from the pan and add the onion and cook for a minute, scraping up any browned bits on the bottom of the pan. Add the mushrooms, garlic and red pepper flakes. Strip the collard leaves from the center stems (discard) and slice the leaves. Add to the pan. Cook a few minutes until the mushrooms and collards start to soften. Add the vinegar and 1 cup of the chicken broth to the pan and bring to a simmer. Nestle the chicken thighs down in the liquid with the skin side up and exposed with the liquid just coming up the sides of the chicken. Add more chicken broth, if needed. Place the pan in a 400 degree oven, uncovered, and cook for about 1 hour. Check occasionally and add more liquid if it goes completely dry, keeping the skin above the liquid.