

Chicken Thighs – Thai Roast with Coconut Rice

Ingredients for 4 servings

- Zest and juice of 1 lime
- 1 1" piece ginger, peeled, finely grated, plus 3 peeled slices
- 2 garlic cloves, finely chopped
- 1/3 C light brown sugar
- 1/4 C fish sauce
- 13.5-oz. can unsweetened coconut milk, divided
- Tbsp. extra-virgin olive oil, plus more for brushing
- 2 tsp. freshly ground black pepper, plus more
- 2 lb. skin-on, bone-in chicken thighs (4–6)
- 1/2 med head of green cabbage, stem trimmed, sliced into 1" thick wedges
- 1 C white jasmine rice, rinsed until water runs clear
- cilantro leaves with tender stems
- lime wedges (for serving)

Preparation

1: Whisk lime zest + juice, 1" grated ginger, 2 garlic, 1/3 C sugar, 1/4 C fish sauce, 1/2 C coconut milk, 2 T oil, 2 tsp pepper in a large bowl to combine.

Set 1/4 cup marinade aside for serving. Place chicken in remaining marinade and toss to coat. Cover and chill at least 1 hour and up to 12 hours.

2: Preheat oven to 400°. Generously brush cabbage wedges on both sides with oil; season with salt and pepper. Arrange, a cut side down, in a medium cast-iron skillet. Remove chicken from marinade and set, skin side up, on top of cabbage; season with salt and pepper. Roast 35 minutes.

Increase oven temperature to 450° and continue to roast, rotating pan halfway through, until chicken thighs are browned and crispy, 5–7 minutes more.

3: Meanwhile, bring 1C rice, 3 ginger slices, 1 C coconut milk, remaining 1/4 tsp salt, and 1 C water to a boil in a medium saucepan over medium-high heat.

Reduce heat, cover, simmer until liquid is absorbed, 15–20 mins

Remove pan from heat. Fish out and discard ginger slices. Re-cover pan and let rice sit until ready to serve.

4: Arrange chicken on a platter; drizzle with reserved marinade and top with cilantro leaves. Serve with coconut rice and lime wedges for squeezing over.