Smashed Chicken With Corn and Cabbage

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Ready In 30 min

Rating ★★★★★ (312)

In this quick dinner, chicken thighs are pressed while they cook, ensuring even contact with the hot pan to encourage a crispy, golden crust. To take advantage of the browned bits left behind, a splash of hot sauce and water (or stock!) creates a spicy, zesty pan sauce in under a minute. A cooling salad of cabbage, corn and pickles with a ranch-style dressing makes a suitable partner for the rich chicken thighs.

INGREDIENTS

Yield: 4 servings

2 tablespoons extra-virgin olive oil, divided

1 ½ cups fresh or frozen corn kernels

Kosher salt (such as Diamond Crystal) and freshly ground black pepper

2 pounds skin-on chicken thighs, bones removed (see Tip)

½ cup plain full-fat Greek yogurt

¼ cup chopped bread-and-butter pickles, plus 1 tablespoon pickle brine

2 tablespoon chopped dill, plus more for serving

¼ teaspoon garlic powder

1 small or ½ medium Savoy or

PREPARATION

Step 1

In a large cast-iron skillet, heat 1 tablespoon of olive oil

1 small or ½ medium Savoy or green cabbage, cored and finely chopped (about 4 cups)

2 tablespoons vinegar-based hot sauce, such as Tabasco

In a large cast-iron skillet, heat 1 tablespoon of olive oil over medium-high. Add the corn and cook for 2 to 3 minutes, stirring frequently, until the color deepens. Season with a sprinkle of salt, transfer to a bowl and wipe out the skillet.

Step 2

Cut a large square of aluminum foil wide enough to cover the same skillet. Pat the chicken thighs dry and season on all sides with salt and pepper. Swirl the remaining 1 tablespoon of olive oil to coat the bottom of the skillet and set over medium-high heat. Lay the chicken thighs skin-side down in an even layer, then cover with the foil and set a smaller heavy skillet or grill press on top to weigh them down. Cook chicken until skin is golden brown and crispy, 8 to 10 minutes. Flip, cover again with the foil and weight, and cook until chicken is cooked through, 1 to 2 minutes more.

Step 3

While the chicken cooks, prepare the salad: In a medium bowl, whisk together the yogurt, pickles, pickle brine, dill and garlic powder. Stir in the cabbage and corn and season with ¾ teaspoon of salt and a few cranks of freshly cracked pepper. Top with more fresh dill.

Step 4

Remove the skillet from the heat. Pour out (or reserve for later use!) all but 1 tablespoon of chicken fat. Add the hot sauce plus 2 tablespoons of water to the skillet. Using a wooden spoon, scrape up the browned bits left behind on the bottom of the pan. Pour the spicy pan drippings over the chicken and serve alongside the cabbage salad.

TIP

Ask your butcher to remove the bones from skin-on chicken thighs or remove them at home like so: Lay a chicken thigh

skin-side down on a cutting board. Using a sharp knife, cut into the center of the chicken thigh until the knife hits the bone. Slice along the bone on both sides until the flesh is separated, then, using the tip of the knife, separate the flesh from both joints. Repeat with remaining thighs.

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