

brown butter sage skillet chicken

SERVES 2-3

RECIPE ADAPTED FROM: Howtodothisandthat.com

COOK TIME: 15 minutes

2-3 chicken thighs or 2 chicken leg quarters
6-8 baby potatoes halved
1 teaspoon garlic powder
1 teaspoon onion powder
¼ tsp sea salt
¼ tsp pepper
2 tablespoons butter
4 sage leaves or ½ tsp dried sage

PREHEAT oven to 425°F.

COMBINE garlic powder, onion powder, salt and pepper in a small bowl and mix well.

RUB or sprinkle evenly over chicken.

HEAT a 9' cast iron skillet over medium heat.

ADD butter, and when melted add chicken, skin side down. Sear until skin is golden brown. Flip chicken, add potatoes and sage.

PLACE skillet in the oven and cook until chicken is done (165°F)- about 10-15 minutes.

