

# Lemony Chicken Thighs With Chickpeas and Dates

★ 5.0 • Serves 4 • Vegetarian

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## INGREDIENTS

- 2 to 2 ½ pounds bone-in, skin-on chicken thighs (4 to 6 pieces)
- Salt and pepper
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- 1 tablespoon extra-virgin olive oil
- 1 medium red onion, cut into 1-inch wedges
- 4 garlic cloves, thinly sliced
- 1 (15-ounce) can chickpeas, rinsed
- 6 medjool dates, torn in half and pitted
- 2 rosemary sprigs
- 1 lemon
- Yogurt, for serving

## STEPS

1. Heat the oven to 400 degrees. Season chicken all over with salt and pepper.
2. Pour oil in a large, high-sided skillet and heat over medium. Using tongs, place chicken thighs into the skillet, skin-side down, and cook, pressing to encourage the skin to brown, until the skin is crisp and deep golden brown, 6 to 8 minutes. Transfer chicken thighs to a plate, skin side up.
3. Add onion and garlic to the skillet and cook until the onion and garlic have slightly softened, 2 to 3 minutes. Add the chickpeas, dates and rosemary; season with salt and pepper. Using a vegetable peeler, remove all the peel from the lemon in 2-inch strips and add to the pan. Quarter the remaining lemon then hold onto the wedges for serving.
4. Nestle the chicken thighs back into the pan on top of the chickpea mixture, setting them skin side up. Pour in enough water to just barely come halfway up the chicken (1 to 1 ½ cups).
5. Transfer the skillet to the oven and bake until the chicken is cooked through and the liquid has thickened, 16 to 20 minutes. Divide among shallow bowls and top with a dollop of yogurt. Serve with lemon wedges, for squeezing on top.