

## **Braised chicken thighs with artichoke confit**

Makes 4 main course servings

2 tablespoons vegetable oil  
2 ounces smoked bacon, cut into ½ inch lardons  
8 bone-in, organic chicken thighs  
Kosher salt and freshly ground black pepper  
2 cups onion, chopped into ½-inch dice  
3 garlic cloves, chopped  
1 teaspoon fennel seeds  
1 teaspoon coriander seeds  
2 bay leaves  
Zest of 1 lemon  
1 cup white wine  
1½ cups chicken stock  
8 baby artichokes confit  
2 tablespoons chopped parsley for garnish

1. Heat the vegetable oil in large deep-sided saucepan over medium heat. Add the bacon and cook until the fat starts to render, about 3 minutes, but don't let it get too crispy.
2. Remove the bacon to a small plate.
3. Wash and pat dry the chicken. Season the chicken on both sides with salt and pepper.
4. Add the chicken thighs to the pan, skin side down, and sear for 5 to 7 minutes. . Be careful not to overcrowd your pan. Your aim is to get a good sear on the outside of the thighs, not cook them through. Turn the thighs over and sear the other side for 2 minutes. Remove the seared chicken from the pan and reserve on a plate with the bacon.
5. Pour off all but 3 tablespoons fat. Add the onions, season with salt and pepper and cook 8 minutes, or until tender. Add the garlic and cook 2 minutes. Add the fennel seeds, coriander seeds, bay leaves, lemon zest and wine and reduce by half.

6. Return the chicken thighs, skin side up, and the bacon to the pan. Add the stock to come 1/3 of the way up the chicken. Cover with a piece of parchment and then a lid. Reduce the heat to a simmer and cook 30 minutes.
7. Remove the lid and parchment, add the artichokes and cook 10 minutes or until the thighs are done. They should easily slip off when pierced with a knife. If the juices in the pan seem too thin, continue to cook until they have thickened.
8. Sprinkle with chopped parsley and serve.