

# Easy Skillet Chicken Thighs

*This Easy Skillet Chicken Thigh recipe with a simple garlic cream sauce is the perfect chicken dinner for easy weeknights or entertaining. Everyone loves this juicy chicken dish and it takes less than 30 minutes to make!*

## Ingredients:

6 boneless chicken thighs, about 1 ½ pounds\*  
1/2 teaspoon garlic powder  
1/2 teaspoon onion powder  
1/2 teaspoon paprika  
Kosher salt and black pepper, to taste  
2 tablespoons olive oil  
1 tablespoon butter

1 small shallot, minced  
3 cloves garlic, minced  
1/2 cup chicken broth  
1 tablespoon fresh lemon juice  
2 sprigs fresh thyme  
1/4 teaspoon crushed red pepper flakes  
1/3 cup heavy cream  
Freshly chopped parsley, for garnish

## Directions:

Use a paper towel to pat the chicken thighs dry.

In a small bowl, combine the garlic powder, onion powder, paprika, salt, and black pepper. Rub the seasoning mixture all over the chicken thighs, on both sides.

Heat a large cast iron to medium heat and add the olive oil. Place chicken thighs skin side down in the hot skillet and cook, until skin is crispy about 5 minutes, flip chicken thighs and cook for another 8 to 10 minutes or until internal temp is 165 degrees.

Transfer chicken to a plate. Add the butter, shallot, and garlic to the skillet. Cook for 1 minute. Stir in the chicken broth, lemon juice, thyme, and red pepper flakes. Reduce heat to low and stir in the heavy cream. Simmer for about 5 minutes, stirring occasionally, or until sauce thickens up a bit.

Place the chicken back in the pan with the sauce. Garnish with fresh parsley. Serve the chicken warm with the sauce.



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