

Chicken Thighs With Couscous and Olives

By Liz Mervosh from Real Simple

Ingredients

6 6-oz. bone-in, skin-on chicken thighs
1 ½ teaspoons kosher salt, divided
1 cup uncooked Israeli couscous
½ cup chopped shallots (from 1 shallot)
½ cup Castelvetrano olives, coarsely chopped
¼ cup chopped dried dates
1 teaspoon ground cumin
¼ teaspoon ground cinnamon
½ cup finely chopped fresh cilantro
¼ cup pomegranate arils

Directions

Step 1

Preheat oven to 425°F with rack 8 inches from heat. Sprinkle skin of chicken thighs with ½ teaspoon salt. Place chicken, skin side down, in a large, broiler-safe skillet. Cook over medium, undisturbed, until chicken skin is crisp and light golden, 12 to 15 minutes. Remove from heat. Transfer chicken, skin side up, to a plate. Discard drippings in skillet.

Step 2

Add couscous, shallots, olives, dates, cumin, cinnamon, and remaining 1 teaspoon salt to skillet. Stir in 1⅓ cups water and bring to a simmer over medium-high. Nestle chicken, skin side up, in couscous mixture. Cover skillet with aluminum foil and transfer to oven. Bake until chicken is cooked through, a thermometer inserted in thickest portion of thighs registers at least 165°F, and couscous is tender, 15 to 20 minutes.

Step 3

Increase oven temperature to broil. Uncover skillet; broil until chicken skin is crisp, about 5 minutes. Top with cilantro and pomegranate arils.