Dutch Oven Chicken Recipes

Browning chicken thighs first builds flavor in this simple one-pot meal with potatoes, carrots and broth.

SERVES 4 | PREP 15 MIN | COOK 55 MIN | REST 5 MIN | TOTAL 75 MIN **MEDIUM**



INGREDIENTS

- 1 1/2 lb (680 g) boneless, skinless chicken thighs
- 1 tbsp (15 ml) olive oil
- 1 onion (150 g), diced
- 2 carrots (200 g), sliced
- 1 lb (454 g) potatoes, cubed
- 2 cups (480 ml) low-sodium chicken broth
- 1 tsp dried thyme
- 3/4 tsp (4.5 g) salt
- 1/2 tsp (1 g) black pepper

METHOD

1. Season chicken with salt and pepper. Heat oil in a Dutch oven over medium heat and brown chicken 4 minutes per side; remove.

2. Soften onion and carrots in the pot for 5 minutes, scraping up browned juices.

3. Add potatoes, thyme and broth. Return chicken and bring to a gentle simmer.

4. Cover and cook on low heat 30-40 minutes until potatoes are tender and every thigh reaches 165 F (74 C); extend gently if needed.

5. Rest off heat 5 minutes. Serve chicken with vegetables and spoonfuls of broth.

SAFE COOKING

Keep raw poultry and utensils separate from ready-to-eat foods. Check every chicken piece in the thickest part with a food thermometer; color and time alone do not confirm doneness.

VARIATION & SERVING

Add 1/2 tsp smoked paprika for a smoky note or 1/8 tsp cayenne for gentle heat. Serve with the vegetables from the pan.

STORAGE & REHEATING

Refrigerate in a shallow covered container within 2 hours (1 hour above 90 F / 32 C); keep at 40 F / 4 C or below and use within 3-4 days. Freeze up to 2 months for best quality. Reheat chicken and sides to 165 F / 74 C.