Stick of Butter Chicken

Oven-baked thighs with a full stick of butter, garlic, thyme and lemon; serve with a modest spoonful of pan sauce.

Prep 20 min | Cook 35 min | Additional 5 min | Total 60 min | Serves 4

Ingredients

- 1 1/2 lb (680 g) boneless skinless chicken thighs
- 1 stick (1/2 cup / 113 g) unsalted butter, sliced
- 4 garlic cloves (12 g), minced
- 1 tbsp (15 ml) lemon juice
- 1 tsp (2 g) paprika
- 1 tsp (1 g) dried thyme
- 1/2 tsp (3 g) salt
- 1/4 tsp black pepper

Method

1. Heat oven to 400°F (200°C). Place thighs in a single layer in a snug baking dish.

2. Mix garlic, lemon juice, paprika, thyme, salt and pepper; rub over thighs and distribute butter slices on top.

3. Bake uncovered for 25-35 minutes, spooning pan juices over halfway through, until the thickest part reaches 165°F (74°C).

4. Rest 5 minutes. Spoon a little of the butter sauce over each serving; reserve or discard excess sauce.

Serving

Serve four portions with separately cooked basmati rice or warm flatbread and cucumber salad.

Cook’s notes

Measure and prepare ingredients before heating the pan. Check several pieces for even cooking; adjust heat to avoid scorching.

Storage, freezing & reheating

Refrigerate in shallow covered containers within 2 hours, or 1 hour above 90°F (32°C). Keep at 40°F (4°C) or below and use within 3-4 days. Freeze airtight portions for up to 2 months for best quality. Thaw in the refrigerator. Reheat leftovers to 165°F (74°C), adding a splash of water to prevent drying. Stir sauced dishes frequently over gentle heat.

Chicken must reach 165°F (74°C) in its thickest part; use a food thermometer.