**Chicken - Braised Chicken Thighs with Tomatillos**

**Roam with Roni**

[https://roamwithroni.hebrewlion.com/](https://roamwithroni.hebrewlion.com/recipes)

Ingredients

* 1 TBSP **neutral oil** (e.g., grapeseed)
* 1½ to 2 lbs. **chicken thighs** or legs: bone-in, skin-on
* **Kosher salt** to taste
* **Black pepper** to taste
* 2 **garlic cloves**, smashed
* 2 halves of a red or yellow **onion** (divided use), thinly sliced
* 1 lb. **tomatillos**, husks removed, rough chopped
* 2 halves of a **jalapeño pepper** (divided use), thinly sliced, seeds removed if you like
* 4 cups **chicken stock**
* 1 (15 oz.) can **hominy**, **chickpeas** or other **beans**, rinsed and drained (or use 2 cups cooked rice)
* 4 **radishes**, thinly sliced
* 2 TBSP fresh **lime juice**
* 1 **lime**, halved, for serving
* 1½ cups **cilantro**, tender leaves and stems

Direx

1. Heat the **neutral oil** in a large Dutch oven or heavy-bottomed pot over **medium-high** heat.
2. Season the **chicken** with **salt** and **black pepper** and **put in the** pot with the skin side down.
3. Sauté and do not stir the **chicken** until its skin is a deeply golden brown, 8-10 minutes.
4. Flip the chicken pieces and sauté the other sides until the bottoms are nicely browned, another 5 or so minutes.
5. Without turning off the flame, transfer the **chicken** to a plate or cutting board, preserving all the fat and golden bits in the Dutch oven.
6. To the Dutch oven, add the **garlic** and half of the **onion**. Season with **salt** and **black pepper**.
7. Sauté, stirring occasionally, until the **onion** is softened and translucent, 5-7 minutes.
8. Add in the **tomatillos** and half of the **jalapeño pepper**. Season with **salt** and **black pepper**.
9. Pour in the **chicken stock**, bringing the mixture to a simmer (small bubbles beneath the surface).
10. Reduce the heat to **medium** and add the **chicken** back in, skin side up. The chicken pieces should be partially submerged.
11. Simmer the **mixture** uncovered until the **tomatillos** have completely broken down and the sauce has thickened, 25-30 minutes.
12. Add in the **hominy** and continue to simmer until the **sauce** has thickened enough to coat the back of a spoon, another 15-20 minutes.
13. In a small bowl, combine the remaining **onion** and **jalapeño pepper**, **radish**, and **lime juice**. Season with **salt** and **black pepper** and toss.
14. When serving, spoon **sauce** over and around each piece of **chicken**, top with the **radish** salad and some **cilantro**.