

Sheet-Pan Tarragon Chicken With Sherry Vinegar Onions

By **Melissa Clark**

Total Time 1 hour, plus 6 hours'
marinating

Rating ★★★★★ (2,425)



Andrew Scrivani for The New York Times

Roasting chicken with tarragon is a classic combination, but here it's given a twist. Instead of a whole bird, bone-in thighs are marinated in tarragon and garlic, then quickly roasted over a bed of sliced onions. As the chicken cooks, the fat renders, coating the onions, while the fragrant steam rising from the onions flavors the bird. It's a succulent, easy and very flavorful dinner. If you'd rather use all white meat, substitute bone-in chicken breast halves, and start checking them after 20 minutes.

INGREDIENTS

Yield: 6 servings

½ cup finely chopped tarragon
(leaves and tender stems), plus 4
whole sprigs

2 garlic cloves, finely grated or
minced

2 tablespoons extra-virgin olive oil,
more for drizzling

1½ teaspoons kosher salt, more as
needed

½ teaspoon ground black pepper,
more as needed

3 pounds bone-in chicken thighs
(skin on)

2 large onions, peeled and sliced
(about 4 cups)

4 thyme sprigs

PREPARATION

Step 1

In a large bowl, stir together tarragon, garlic, oil, salt and pepper. Add chicken thighs and toss to coat. Cover with plastic wrap and chill for at least 6 hours, and up to overnight.

Step 2

Heat oven to 425 degrees. Spread onions out on a rimmed baking sheet, drizzle with oil and sprinkle with salt and pepper and toss well. Clear spaces on the baking pan, then place chicken pieces in the cleared spaces so the onions surround the chicken. Strew thyme and tarragon sprigs over onions and chicken.

Step 3

Roast, tossing the onions after 15 minutes, until chicken is cooked through and the onions tender, 25 to 35 minutes. If the chicken skin or onions are not as brown as you'd like, run pan under the broiler for 1 to 2 minutes at the end of cooking.

Sherry vinegar, to taste

Step 4

Place chicken on a platter. Drizzle onions with sherry vinegar and more salt and pepper if needed. Spoon onions around the chicken and serve.