

A HOME COOK. A SERIOUS PLATE.

Crispy Chicken with Cornbread & Pepper Gravy

Golden chicken, savory cornbread dressing, sweet peppers, and a creamy pan gravy.



PREP 25 min

COOK 45 min

SERVES 4

WHAT YOU'LL NEED

- 4 boneless chicken thighs, skin on
- Salt, pepper, smoked paprika & garlic powder
- 2 tbsp neutral oil
- 4 cups crumbled cornbread
- 1 small onion, 1 celery rib & ½ bell pepper, diced
- 1 egg & 1½ cups chicken stock
- 2 tbsp butter, 2 tbsp flour & 1½ cups milk
- Sautéed peppers and parsley, to finish

THE APPROACH

- 01 Season chicken and sear skin-side down until deeply golden. Flip and roast at 400°F until it reaches 165°F.
- 02 Sauté onion, celery, and pepper. Fold into cornbread with egg and enough stock to moisten; bake until crisp-edged.
- 03 Melt butter, whisk in flour, then slowly add milk and pan drippings. Simmer until silky and season well.
- 04 Plate dressing over gravy, add the chicken, and spoon the sautéed peppers and pan juices over the top.

This recipe began as a reconstruction from the finished plate and can be refined with the original cook notes.