

Keto Smothered Chicken Thighs

Savannah · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

4

Description

This keto chicken thigh recipe is sure to become a favorite. Crispy panfried bone-in chicken thighs are topped with bacon, mushrooms, green onions, and a creamy sauce.

Ingredients

- 4 (8 ounce) skin-on
- bone-in chicken thighs - 1 teaspoon paprika - salt and pepper to taste - 4 slices bacon
- cut into 1/2 inch pieces - 1 cup low-sodium chicken broth - 4 ounces sliced mushrooms - 1/4 cup heavy whipping cream - 2 green onions
- white and green parts separated and sliced

Instructions

1. Gather all ingredients. Preheat the oven to 400 degrees F (200 degrees C). Dotdash Meredith Food Studios Season chicken thighs on all sides with paprika
2. salt
3. and pepper. Dotdash Meredith Food Studios Cook bacon in a cast iron skillet or oven-safe pan over medium-high heat until browned
4. 4 to 5 minutes. Remove from skillet and drain on a paper towel-lined plate. Drain and discard excess grease from the skillet. Dotdash Meredith Food Studios Return the skillet to medium heat and cook chicken thighs
5. skin-side down
6. for 3 to 4 minutes. Flip chicken over and place the skillet in the preheated oven. Dotdash Meredith Food Studios Bake until chicken thighs are no longer pink at the bone and juices run clear
7. about 30 minutes. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C). Remove chicken to a plate and cover with foil to keep warm. Remove all but 2 tablespoons of drippings from the skillet. Dotdash Meredith Food Studios Return the skillet to the stove over medium-high heat. Pour in chicken broth while whisking up brown bits from the bottom of the skillet. Add mushrooms and cook until soft
8. about 3 to 4 minutes. Pour in heavy whipping cream and whisk together until lightly simmering
9. then reduce heat to medium-low. Season with salt and pepper
10. if necessary. Dotdash Meredith Food Studios Return chicken and any juices back into the skillet; top with bacon and green onions. Serve immediately
11. spooning sauce over chicken. Dotdash Meredith Food Studios