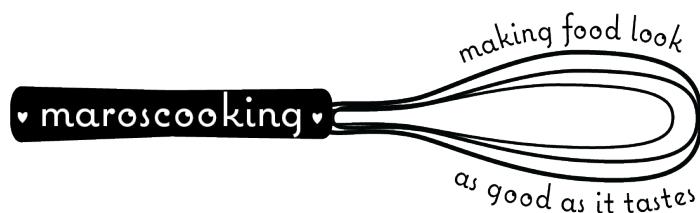


Pomegranate-Glazed Chicken Thighs with Za'atar

Ingredients:

- ➲ 2 Tbs. cornstarch
- ➲ 2 Tbs. za'atar
- ➲ 1 tsp. Aleppo pepper or crushed red pepper flakes
- ➲ 1½-2 lb. boneless, skinless chicken thighs
- ➲ 1 Tbs. finely chopped garlic
- ➲ Kosher salt and freshly ground black pepper
- ➲ 4 tsp. vegetable oil
- ➲ 1-2 Tbs. pomegranate molasses
- ➲ 1 scallion, thinly sliced on the diagonal
- ➲ ½ cup lightly toasted walnuts, crumbled
- ➲ Lemon wedges, for serving
- ➲ fresh pomegranate arils for garnish



Directions:

Preheat oven to 375.

In a small bowl, combine the cornstarch, za'atar, garlic and Aleppo pepper. Season both sides of the chicken generously with salt and pepper and rub the prepared spice mixture all over the chicken thighs.

Heat the oil in a 12-inch heavy-duty skillet that is oven proof. Add the chicken in a single layer and cook until well browned, about 5 minutes. Flip and cook the second side until browned, another 5 minutes.

Place the thighs in the preheated oven and cook an additional 20-30 minutes. This will depend a bit on how large the thighs are until they reach 165°.

Drizzle with the pomegranate molasses, sprinkle with the scallion and nuts, pomegranate arils and serve with the sliced lemon wedges.