

Skillet Pizza Chicken

Source: Posie (Harwood) Brien, Food52

Ingredients

- 1½ lbs bone-in chicken thighs, or other bone-in pieces
- 2 strips bacon, cut into pieces
- 1 tbsp olive oil
- 2 cloves garlic, thinly sliced
- 2 tbsp capers, drained
- ¼ tsp red chile flakes, or to taste
- 14 oz canned whole plum tomatoes
- 2 pints fresh cherry tomatoes (Frank used 1 pint)
- 1 tsp dried oregano
- ¼ cup fresh basil, chopped, plus 1 large sprig
- 4 oz fresh mozzarella cheese
- small bag fresh spinach

Method

1. Preheat the oven to 425°F.
2. Add the chopped bacon (or pancetta) to a large oven-proof skillet (a 10" works well for a two-person meal) and cook over medium-high heat until crisp and golden brown. Transfer the bacon to a paper-towel-lined plate.
3. If the pan is a little dry, add the 1 tbsp of olive oil.
4. Add the chicken thighs to the skillet and cook, turning occasionally, for about 10 minutes — they should be well-browned on all sides but not cooked through. Transfer the chicken thighs to the plate with the bacon. (Don't drain the pan at any point!)
5. Add the garlic, capers, and chile flakes to the pan. Cook, stirring frequently, for about 1 minute.
6. Add the tomatoes, the large sprig of basil, and the oregano and season with salt and pepper. Cook for about 10 minutes, until the tomatoes break down and the sauce thickens a bit. It helps to smash the tomatoes a bit with the back of a spatula or spoon as they cook.
7. Add the bacon and chicken thighs back to the pan, and transfer the skillet to the oven. Bake for about 25 minutes, until the chicken is cooked through.
8. Remove the skillet from the oven. Turn the broiler on high. Tear the mozzarella into small pieces and sprinkle them over the top of the skillet. Place the skillet under the broiler for about 2 minutes — watch carefully! Take it out as soon as the cheese bubbles and browns. Sprinkle the chopped fresh basil over the skillet. Serve over fresh baby spinach or other greens.