

PERUVIAN-STYLE CHICKEN THIGHS AND POTATOES

(inspired by Milk Street)

3 tablespoons extra-virgin olive oil, divided

½ cup Lager beer

2 tablespoons soy sauce

2 tablespoons red wine vinegar

1 tablespoon smoked paprika

2 teaspoons ground cumin

salt and ground black pepper

6 bone-in, skin-on chicken thighs

Yukon Gold potatoes, unpeeled, sliced into ½-inch rounds, enough to cover the surface of your skillet

Make a marinade by mixing in a bowl: 2 tablespoons oil, the beer, soy sauce, vinegar, cumin, 1 teaspoon salt and 2 teaspoons pepper. Add the chicken and turn to coat. Place in a large ziplock bag, close and refrigerate for several hours (I marinated for 4 hours), massaging the pieces of chicken a few times during this period.

Heat the oven to 450°F. Remove the chicken from the marinade; discard the marinade. Pat the chicken dry and season lightly with salt.

In a 12-inch oven-safe skillet over medium-high, heat the remaining 1 tablespoon oil until very hot. Add the potatoes in an even layer and cook until lightly browned at the edges, 2 to 3 minutes. Place the chicken skin side up on top of the potatoes. Transfer the skillet to the oven and roast until the chicken is deeply browned and the thickest part of the leg quarters reach 175°F, about 50 minutes.

Remove the pan from the oven, let rest for about 10 minutes, then transfer the chicken and potatoes to a serving platter.