

Grape Chicken

Pan-roasted grape chicken with caramelized grapes and fresh tarragon. An elegant Italian-inspired dish ready in 45 minutes with juicy, flavorful results.

15 min

PREP

10 min

COOK

25 min

TOTAL

2

SERVINGS

Medium

DIFFICULTY

Grape Chicken

Ingredients

- 2 chicken thigh
- 1 clove garlic
- 1 cup dry grape
- 2 sprig tarragon
- 1 cup chicken broth
- 2 tbsp olive oil

Instructions

- 1 Prepare the Chicken**

Preheat oven to 180°C (356°F). Pat 2 chicken thighs completely dry with paper towels and season generously with salt and pepper on both sides.
- 2 Sear the Chicken**

Heat 2 tablespoons olive oil in an oven-safe skillet over medium-high heat until shimmering. Add chicken thighs skin-side down and sear for 4-5 minutes until skin is golden brown and crispy.
- 3 Flip chicken thighs and cook for 2-3 minutes more until lightly browned on the second side. Cut 1 garlic clove in half and add to the pan around the chicken.**
- 4 Add Grapes and Liquid**

Add 1 cup grapes and 1 cup chicken broth to the pan, distributing evenly around the chicken pieces. The liquid should come about halfway up the chicken thighs.
- 5 Strip leaves from 2 sprigs fresh tarragon and crumble with your hands, then sprinkle over the entire dish. Cover the pan tightly with parchment paper.**
- 6 Roast**

Transfer the covered pan to the preheated oven and roast for 25-30 minutes, until chicken reaches an internal temperature of 74°C (165°F) when tested with a meat thermometer in the thickest part.
- 7 Rest and Serve**

Remove from oven and carefully remove parchment paper. Let rest for 5 minutes to allow juices to redistribute before serving.

Tips

Season the chicken at least 30 minutes before cooking to allow the salt to penetrate the meat and enhance flavor throughout.

Don't overcrowd the pan when searing - work in batches if necessary to ensure proper browning and avoid steaming the chicken.

Choose grapes that are firm and sweet but not overly ripe, as they'll hold their shape better during roasting while still caramelizing beautifully.

Let the chicken rest skin-side down for the first few minutes of searing to develop a golden, crispy crust before flipping.

Add a splash of white wine or chicken broth if the pan seems too dry during cooking - this creates more flavorful pan juices.

Fresh tarragon has a delicate anise flavor that complements the grapes perfectly, but add it near the end to preserve its bright taste.

Use an oven-safe skillet like cast iron or stainless steel to seamlessly transition from stovetop to oven without transferring dishes.

Allow the finished dish to rest for 5 minutes before serving to let the juices redistribute and the flavors meld together.