

Oven-BBQ Chicken Thighs with Warm Dijon Potato Salad

- 8 chicken thighs, with skin, patted dry (2 lbs)
- 1 1/2 lbs potatoes, cut into 1 1/2-inch pieces
- 4 T olive oil, divided
- Kosher salt and freshly ground black pepper
- 1 1/2 c good quality barbecue sauce
- 6 scallions, thinly sliced, white and green parts separated
- 1 t sugar
- 1 1/2 T red wine vinegar
- 2 t Dijon mustard

Preheat oven to 400F.

Line a sheet pan with parchment paper.

Space chicken out evenly, skin side down, on pan.

In a large bowl, season potatoes with 2 tablespoons of olive oil, salt and pepper, then spread potatoes around chicken.

Roast for 25 minutes, then remove from oven. Brush chicken liberally with barbecue sauce, then turn and brush other side with sauce. Scatter white scallion over potatoes. Roast for 5 minutes.

Open oven door and brush the top of the chicken with more sauce. Close door and roast 5 more minutes. Repeat, brushing chicken with more sauce. Roast for 5 - 10 more minutes until potatoes are golden and chicken registers 165F. Allow chicken to rest for 10 minutes before serving.

In a small bowl, mix sugar, vinegar, mustard and 2 tablespoons of olive oil. Season with salt and pepper. Drizzle dressing over warm potatoes and sprinkle with green part of scallions.

Serves 4-6.

Jittery Cook