

LALA CHICKEN WITH GREEN ONIONS

12 CHICKEN THIGHS
3 BUNCHES OF GREEN ONIONS
3 LEMONS
8 CLOVES OF GARLIC
1/2 CUP OF CHICKEN STOCK
3 SPRIGS OF ROSEMARY
FLATLEAF PARSLEY

PRE-HEAT OVEN TO 350°

HEAT 1/2 CUP OF VEGETABLE OIL IN A LARGE RONDEAU.

DRY CHICKEN THIGHS, SALT AND PEPPER AND BROWN SKIN-SIDE DOWN. ABOUT 6 MINUTES. TURN AND BROWN THE OTHER SIDE.

MEANWHILE, TRIM ROOT ENDS OF ONIONS. TRIM GREEN END, LEAVING MOST OF THE ONION INTACT.

TRIM AND PEEL GARLIC CLOVES. SLICE LEMONS INTO THIN DISCS.

REMOVE THE CHICKEN PIECES. POUR OFF THE FAT, LEAVING ABOUT 1/2 CUP IN THE PAN.

ADD THE GREEN ONIONS AND GARLIC CLOVES. COVER AND COOK ON A LOW FLAME UNTIL THE ONIONS ARE A BIT SOFT. ABOUT 3 MINUTES.

LAYER IN THE LEMON SLICES. ARRANGE THE ROSEMARY ON TOP. ARRANGE THE CHICKEN THIGHS IN ONE LAYER, SKIN SIDE UP.

POUR IN 1/2 CUP OF CHICKEN STOCK. COVER AND PLACE IN THE OVEN.

COOK FOR 8 MINUTES. UNCOVER, RAISE THE HEAT TO 425° AND COOK ABOUT 6 MORE MINUTES OR UNTIL THE JUICES RUN CLEAR.

ROUGHLY CHOP THE PARSLEY AND SCATTER ON TOP.

SERVES 6-8