

Jalapeño Creamed Corn Chicken

FROM THE KITCHEN OF
DEBBIE MACOMBER

This one-skillet dinner is creamy, sweet, salty and spicy all at once! The fresh corn provides a burst of sweetness, pairing perfectly with the savory chicken and the spice of the jalapeños. We love this summer dish!

Serves 4



Ingredients

- 5 slices bacon, chopped
- 4 skin-on chicken thighs
- $\frac{3}{4}$ teaspoon kosher salt
- $\frac{1}{4}$ teaspoon ground black pepper
- 1 1/2 cups chopped onion
- 1 jalapeño, minced, plus extra for serving
- 2 cloves garlic, minced
- 4 ears corn, shucked, kernels cut from cob
- 13.5 ounce can chicken broth
- $\frac{3}{4}$ cup half and half
- $\frac{1}{2}$ cup shredded Parmesan cheese
- 2 tablespoons minced parsley

Directions

In a skillet over medium heat, cook the bacon until crisp. Remove to a paper towel-lined plate to drain.

Sprinkle chicken all over with $\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ teaspoon pepper. Place chicken in hot bacon fat, skin side down, until very crisp and brown, about 8 minutes. Flip chicken and cook on the other side for 8 more minutes. Remove to a plate. Pour out all of the grease into a heatproof dish, then pour 2 tablespoons back into the skillet. Heat the grease over medium-high heat, then add the onion, minced jalapeño, and $\frac{1}{4}$ teaspoon salt. Cook for 3-4 minutes, until onion is soft. Turn heat up to high, then stir in the corn. Let cook, untouched, for 3-4 minutes, until corn begins to pop and gets charred.

Turn the heat back down to medium-high, then pour in the chicken broth, scraping the bottom of the pan to loosen any browned bits. Add the chicken back to the skillet, and simmer for 15-20 minutes, until chicken registers 175°F on an instant read thermometer. Stir in the half and half and cheese. Remove from heat and sprinkle with parsley. Serve with extra jalapeños.