

BAKED CHICKEN WITH WHITE BEANS AND TOMATOES

SERVES 4

Active time: 35 min Start to finish: 1 hr

- 6 bacon slices ($\frac{1}{4}$ lb total), cut into 1-inch pieces
- 4 large chicken thighs with skin and bone (1 $\frac{1}{2}$ lb total)
- 2 medium onions, chopped (1 $\frac{1}{2}$ cups)
- 1 (14- to 16-oz) can stewed tomatoes including juice
- 2 (15- to 16-oz) cans small white beans, rinsed and drained

- ▶ Put oven rack in middle position and preheat oven to 350°F.
- ▶ Cook bacon in a 10-inch heavy ovenproof skillet over moderate heat, stirring occasionally, until browned and crisp, about 8 minutes. Transfer bacon with a slotted spoon to paper towels to drain, reserving fat in skillet.
- ▶ While bacon is browning, pat chicken dry and season with $\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ teaspoon pepper. Brown chicken in fat in skillet over moderately high heat, turning over once, about 8 minutes total, then transfer chicken with tongs to paper towels to drain.
- ▶ Pour off all but 3 tablespoons fat from

skillet and reduce heat to moderate. Cook onions in skillet with $\frac{1}{4}$ teaspoon salt, stirring and scraping up any brown bits, until golden brown, about 10 minutes. Stir tomatoes and juice into onions and boil, uncovered, 3 minutes, to concentrate juices slightly. Stir in bacon and beans and bring to a simmer. Nestle chicken, skin side up, in beans and bake, uncovered, until chicken is cooked through, 20 to 25 minutes.

Cooks' note:

If you don't have an ovenproof skillet, after simmering bean mixture transfer it to a shallow 2- to 3-quart baking dish, then add chicken and bake as above.