

Beer-Braised Chicken Thigh with Caramelized Onions

Tender chicken thigh braised in a flavorful beer sauce with sweet caramelized onions, served with a side of garlic mashed potatoes. This dish balances rich, malty beer notes with savory and slightly sweet flavors.



Main Dish

40 min

Total time

Medium

Difficulty

550

kcal / serving

Ingredients

- 1 chicken thigh (bone-in, skin-on)
- 1/2 cup lager beer
- 1 small onion, thinly sliced
- 1 clove garlic, minced
- 1 tbsp olive oil
- Salt and pepper to taste
- 1/4 cup chicken broth
- 1/2 tsp fresh thyme leaves
- 100g mashed potatoes (prepared separately)
- 1 tsp butter

Steps

- 1 Season the chicken thigh with salt and pepper.
- 2 Heat olive oil in a skillet over medium heat. Add chicken, skin side down, and cook until golden brown, about 5 minutes.
- 3 Flip the chicken and cook for 3 minutes more, then remove and set aside.
- 4 In the same skillet, add the sliced onions and a pinch of salt. Cook over medium-low heat until caramelized, about 10 minutes.
- 5 Add minced garlic and sauté for 30 seconds until fragrant.
- 6 Pour in the beer and chicken broth, scraping the bottom of the pan to loosen browned bits.
- 7 Return the chicken to the skillet, add thyme, cover, reduce heat, and simmer for 20 minutes until chicken is cooked through.
- 8 Meanwhile, warm the mashed potatoes with butter.
- 9 Serve the beer-braised chicken topped with caramelized onions and a side of garlic mashed potatoes.