

### Vinegar-Glazed Chicken With Creamed Corn



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Active/Total Time: 25 min. Serves: 4

- 1½ pounds boneless, skinless chicken thighs (about 8)**
- Coarse salt and freshly ground pepper**
- 4 tablespoons unsalted butter**
- ½ cup white-wine vinegar**
- ½ cup low-sodium chicken broth**
- 1 bunch scallions, white and pale-green parts chopped, plus dark-green tops, thinly sliced, for serving**
- 1 pound frozen corn kernels, thawed and drained**
- 4 ounces cream cheese, cut into 1-inch pieces**
- ½ cup milk**
- Arugula, lightly dressed with extra-virgin olive oil and white-wine vinegar, for serving**

- 1.** Season chicken with salt and pepper. Heat a large skillet over medium-high; melt 2 tablespoons butter. Add chicken; cook, flipping once, until golden brown, 5 to 7 minutes. Stir in vinegar, scraping up browned bits from bottom of pan; cook 30 seconds. Add broth; simmer, turning chicken frequently, until cooked through and coated with sauce, 3 to 4 minutes. Transfer to a bowl.
- 2.** Wipe skillet clean; heat over medium. Melt remaining 2 tablespoons butter. Stir in chopped scallions; cook just until fragrant, about 1 minute. Add corn; cook just to heat through, about 1 minute. Add cream cheese and milk. Cook, stirring, until cheese melts and simmers, 2 to 3 minutes. Season with salt and pepper. Top chicken and corn with sliced scallions; serve, with arugula salad.