**Ginger Chicken Thighs with Root Vegetables**

**(From Simply Ming One-Pot Meals by Ming Tsao & Arthur Boehm)**

2 pounds chicken thighs

Kosher salt and freshly ground black pepper

3 tablespoons grapeseed or canola oil

2 large onions, cut into 1-inch dice

2 tablespoons minced ginger

3 large parsnips, peeled and cut into cubes

4 celery stalks, diced

3 large carrots, diced

5 springs fresh thyme

Preheat oven to 450 degrees F.

Season the thighs with the salt and pepper. Heat a large heavy roasting pan or heavy skillet over medium-high heat. Add 2 tablespoons of the oil and swirl to coat the bottom. When the oil is hot, add the thighs skin side down. Brown, turning once, about 10 minutes. Transfer the thighs to a platter and set aside.

Add the remaining oil to the pan, swirl, and heat. When the oil is hot, add the onions, ginger, parsnips, celery, carrots, and thyme. Season with salt and pepper and sauté the vegetables, stirring, until softened, about 6 minutes. Top with the thighs, skin side up, and bake uncovered until the chicken and vegetables are done, 30 to 40 minutes.

Serves 4.