

## **Collard Green and Radish Slaw with Crispy Shallots**

**2 small shallots, sliced into rings**

**6 tablespoons vegetable oil**

**Kosher salt**

**1 bunch collard greens (about 10 oz.), center ribs and stems removed, thinly sliced crosswise**

**6 small radishes, trimmed, sliced**

**2 tablespoons white wine vinegar**

**Freshly ground black pepper**

### **Directions:**

Cook shallots and oil in a small saucepan over medium-high heat, stirring occasionally, until shallots are golden, 8–10 minutes. Using a slotted spoon, transfer shallots to a paper towel-lined plate; season with salt. Transfer oil to a small bowl and let cool.

Combine collard greens, radishes, and vinegar in a large bowl; season with salt and pepper. Drizzle with shallot oil and toss to coat. Top with crispy shallots.

**DO AHEAD:** Crispy shallots can be made 2 hours ahead. Store shallots and oil separately at room temperature.

Recipe Credit: [Bon Appetit](#)

## Vinegar-Marinated Chicken with Buttered Greens and Radishes

**2 pounds skin-on bone-in chicken thighs**  
**Kosher salt and freshly ground black pepper**  
**¼ cup plus 1 tablespoon distilled white vinegar**  
**1 tablespoon vegetable oil**  
**2 tablespoons unsalted butter**  
**8 radishes, quartered, halved if small**  
**1 bunch mustard greens, leaves torn**  
**4 tablespoons tarragon leaves, divided**

### **Directions:**

Season chicken with salt and pepper and place in a large baking dish. Pour ¼ cup vinegar over chicken and let sit 15–20 minutes. Remove chicken from marinade and pat skin dry. Reserve baking dish (no need to wipe it out).

Preheat oven to 400°. Heat oil in a large skillet over medium. Working in batches, cook chicken, skin side down, until skin is golden brown and crisp, 8–10 minutes; turn and cook until other side is just browned, about 4 minutes. Transfer chicken to reserved baking dish; reserve skillet. Bake chicken until cooked through and an instant-read thermometer inserted into thickest part registers 165°, 10–12 minutes.

Meanwhile, heat butter in same skillet over medium-high. Add radishes, season with salt and pepper, and cook, stirring occasionally, until radishes are browned and tender, about 5 minutes. Add mustard greens and toss to coat; season with salt and pepper. Cook, stirring occasionally, until mustard greens are just wilted, about 2 minutes (they should still have some spring in their step). Add 2 Tbsp. tarragon and remaining 1 Tbsp. vinegar; toss to combine.

Serve greens and radishes with chicken topped with remaining 2 Tbsp. tarragon.

Recipe Credit: [Bon Appetit](#)