

# Chicken with Creamy Corn and Bacon

ACTIVE TIME 30 MINUTES • TOTAL TIME 1 HOUR 15 MINUTES

Please the palate with a mix of flavors and textures: Chicken, couscous, bacon, and corn are all braised in milk for a silky finish. Arugula adds welcome color and crispness. [SERVES 4](#)

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- 4 whole bone-in chicken legs
- Coarse salt and freshly ground pepper
- 2 tablespoons extra-virgin olive oil, plus more for drizzling
- 6 ounces thick-cut bacon (about 3 slices), cut into ½-inch pieces
- 1 medium yellow onion, finely chopped
- 1 head garlic, separated and left unpeeled
- ¾ cup Israeli, or pearl, couscous
- 2½ cups whole milk
- 3 sprigs thyme, plus 2 teaspoons leaves
- 1 cup frozen corn, thawed
- 2 ounces baby arugula (about 2 cups)
- Fresh lemon juice, for drizzling

Season chicken with salt and pepper. In a large Dutch oven, heat oil over medium-high. Working in batches, add chicken and cook until browned all over, about 7 minutes. Transfer chicken to a plate; discard fat. Add bacon to the pot; cook until crisp, 5 to 7 minutes. Drain all but 1 tablespoon fat. Add onion, garlic, and couscous; cook until couscous is golden, about 5 minutes.

Add milk and thyme sprigs, and bring to a simmer. Add chicken, skin-side up. Reduce heat, cover, and simmer 30 minutes. Stir in corn and thyme leaves; cover and cook until liquid is absorbed, 15 to 20 minutes. Divide couscous mixture among 4 plates. Top with chicken and arugula. Season with salt and pepper. Drizzle with lemon juice and oil before serving.

