Creamy Garlic Butter Chicken

From Serving Dumplings (link to the recipe from Food52: https://food52.com/recipes/84464-creamy-garlic-butter-chicken)

Ingredients:

8 bone-in, skin-on chicken thighs
1 can (400 g/15 ounce) chickpeas, drained
3 garlic cloves, minced
1 whole garlic head
1/2 cup dry white wine
1/2 cup unsalted chicken stock
3/4 cup half and half, or light cream 20%
1.4 oz grated parmesan
1 teaspoon mild mustard
3 tablespoons olive oil
2 tablespoons unsalted butter
salt
2 teaspoons freshly ground black peppercorns
5 thyme sprigs, or 1 tsp dried
10 sage leaves, or 1 tsp dried
seasoning for the chicken: 1/2 teaspoon each: smoked paprika, ground cumin, dried thyme, dried sage, chili flakes, salt, black pepper
1 tablespoon olive oil

Directions:

Preheat oven to 400 degrees.
Combine the ingredients for the seasoning; rub chicken on all sides with the seasoning. Heat olive oil in a large oven-proof skillet over medium-high heat. Add chicken thighs and sear both sides until golden brown, about 5 minutes per side. Remove from skillet. Heat butter, 2 tsp freshly ground black pepper and minced garlic in the same skillet over low heat, stirring occasionally, until butter is melted and foaming, but not browned, about 2 minutes. Add white wine, cook until reduced and no raw alcohol aroma remains, about 3 minutes. Add chicken stock and mustard. Bring to a boil. Add cream, stir in chickpeas and parmesan. Season with salt.

Return chicken to the skillet. Sprinkle with thyme and sage. Trim the top off the head of garlic to expose the tops and nestle between the chicken. Place the skillet in the oven

and roast until completely cooked through, about 30 minutes. Squeeze out 2 or 3 roasted garlic cloves and add them to the sauce, smash with a fork. Serve!