

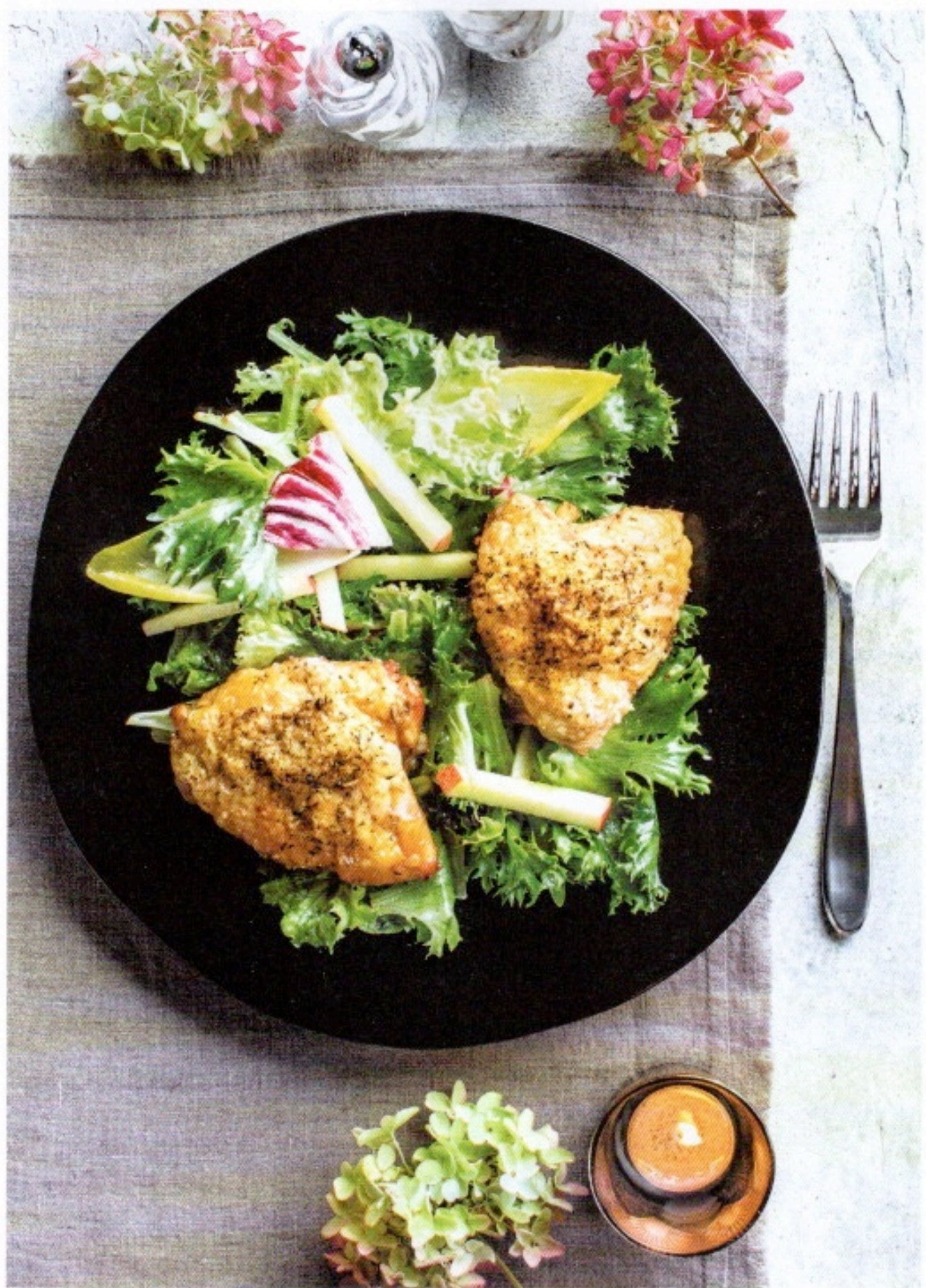
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edible CAPITAL DISTRICT

Eat. Drink. Read. Think.

Late Fall

Supporting Edible Communities



WHEN LIFE IS BUSY AND PEOPLE ARE HUNGRY, HERE'S WHAT'S FOR DINNER.

RECIPES AND PHOTOGRAPHY BY KATIE WEBSTER

Crispy Skin Bone-in Chicken with Bitter Green Salad

The great thing about making crispy skin chicken this way is it's completely hands off. Simply sprinkle the seasoning over the chicken pieces and throw them in the oven. That gives you plenty of time to throw together the 15-minute Bitter Green Salad, with julienne apples (and fold several loads of laundry!). One hour later the chicken is crispy on the outside and oh-so juicy on the inside and pairs beautifully with the crisp tart and bitter greens. Serve with chilled white wine and roasted red potatoes for a holiday meal fit for guests.

Serves 4

Active Time: 20 minutes

Cook Time: 1 hour

Total Time: 1 hour 5 minutes

8 bone-in chicken thighs
2 teaspoons coarse kosher salt, divided
1 teaspoon Italian herb seasoning mix
Freshly ground pepper to taste
1 small clove garlic, chopped
2 tablespoons orange juice
1 tablespoon red wine vinegar
2 teaspoons honey
1½ teaspoons Dijon mustard
¼ teaspoon dry tarragon
¼ cup extra-virgin olive oil
4 cups chicory, escarole or frisée
3 cups sliced Belgian endive
3 cups finely chopped radicchio
1 Granny Smith or Pink Lady apple, cut into julienne strips

Preheat oven to 425° convection (or 450° for a still oven). Coat a large heavy roasting pan with cooking spray or brush lightly with oil.

Arrange chicken pieces in the roasting pan. Sprinkle all over with 1½ teaspoons kosher salt, Italian seasoning and pepper. Set skin-side up, transfer to the oven and roast until the skin is crispy and the chicken is cooked through, 48 to 55 minutes.

Meanwhile, mash garlic and the remaining ½ teaspoon salt on a cutting board to form a paste. Scrape into a large salad bowl. Whisk in orange juice, vinegar, honey, mustard and tarragon. Whisk in oil.

When chicken is done, add chicory, endive, radicchio and apple to the dressing and toss to coat. Season with additional salt and pepper if desired. Divide salad among 4 plates. Top each with chicken and serve immediately.

