Cakebread Cellars × Home Ec

Cakebread Cellars' Vine & Dine: Roasted Chicken with Fennel, Carrots and Garlic and Olive Oil Potatoes

90 minutes

2 servings

Ingredients you'll need:

For the Chicken, Vegetables & Sauce

- 4 bone-in skin-on chicken thighs
- kosher salt and freshly ground black pepper
- 2 T. olive oil
- 1 bulb fennel
- 1½ lbs. carrots, peeled
- 6 large cloves garlic, unpeeled
- ½ c. white wine
- 1 c. chicken stock
- 1 lemon, zest and juice
- 1 T. honey
- 2 T. flat leaf parsley, chopped
- 1 T. unsalted butter, room temperature

For the Olive Oil Potatoes

- 1½ lbs. Yukon Gold potatoes
- 2 T. unsalted butter, room temperature
- ¼–⅓ c. extra virgin olive oil
- 2 T. flat leaf parsley, roughly chopped
- kosher salt and freshly ground black pepper

Equipment you'll need:

- **Oven preheated to 400°F (do this 10-15 minutes before class)**
- Large skillet or ovenproof sauté pan
- Chef's knife and cutting board
- Vegetable peeler
- Wooden spatula or spoon
- Measuring cups and spoons
- Potato masher or large fork
- Large saucepan
- Colander
- Warm serving plates or platter

Enjoy with a glass of Cakebread Cellars Napa Valley Chardonnay Reserve and Cakebread Cellars Two Creeks Pinot Noir.

Recipe Steps:

STEP 1: Prepare the Chicken and Vegetables

1. **Preheat oven to 400°F.**
2. Trim chicken thighs of any excess fat and season both sides with salt and pepper.
3. Heat a large skillet over high heat. Add the olive oil and chicken to the pan, skin side down. Cook until the skin is browned. Turn and brown the other side. Remove from the pan and set aside.

STEP 2: Roast the Vegetables

1. While the chicken is cooking, cut the top fronds and stalks off the fennel bulb.
2. Cut the bulb in half lengthwise through the core, remove the core, and cut into 2-inch pieces.
3. Cut the carrots into similar-sized pieces.
4. Add the fennel, carrots, and unpeeled garlic cloves to the hot pan and toss to evenly coat in olive oil.
5. Season with salt and pepper. Cook for a minute or two to start softening the vegetables.
6. Place the chicken thighs back on top of the vegetables, skin side up.
7. Transfer the pan to the middle of the preheated oven. Roast for **30–35 minutes**, until the chicken is cooked through and vegetables are well caramelized, stirring the vegetables halfway through.
8. Remove chicken and vegetables from the pan and set aside on a warm platter.

STEP 3: Make the Honey-Lemon Gremolata Pan Sauce

1. When the garlic cloves are cool enough to handle, squeeze the pulp from each clove and set aside.
2. Return the skillet to the stove over high heat and add the white wine.
3. Scrape the bottom of the pan with a wooden spatula to release any browned bits, and cook until the wine reduces almost dry.
4. Add the chicken stock, roasted garlic, honey, and lemon zest.
5. Simmer until the liquid reduces by half to thicken slightly.
6. Add the chopped parsley, lemon juice, and butter, swirling to emulsify the sauce.
7. Turn off the heat and return the chicken thighs to the pan, turning to coat with the sauce.

STEP 4: Prepare the Olive Oil Crushed Potatoes

1. **Peel and quarter the potatoes.** Place them in a large saucepan and cover with cold water.
2. Add **2 teaspoons salt** and bring to a boil over high heat.
3. Reduce heat to low and simmer for **20–25 minutes**, until potatoes can be easily pierced with the tip of a knife.
4. Drain and return to the saucepan.
5. Add the butter and olive oil. Crush with a potato masher or the back of a large fork.
6. Adjust the amount of olive oil to taste and to the age of the potatoes (older potatoes will absorb more oil as they are drier).
7. Stir in flat leaf parsley and season to taste with salt and pepper.

STEP 5: Serve

1. Spoon the **olive oil crushed potatoes** onto warm plates.
2. Top with the **roasted vegetables** and set the **chicken thighs** on top.

3. Drizzle generously with the **honey-lemon gremolata pan sauce**.
4. Garnish with a little extra parsley, if desired.