



Skillet Chicken Quarters with Root Vegetables

Recipe By JOE LASHER, SR.

SERVES: 2-4

INGREDIENTS:

- | | |
|---|--|
| <input type="checkbox"/> 3 medium carrots, <i>peeled</i> | <input type="checkbox"/> 2 tsp. fresh thyme, <i>chopped</i> |
| <input type="checkbox"/> 3 medium parsnips, <i>peeled</i> | <input type="checkbox"/> 2 tsp. fresh rosemary, <i>chopped</i> |
| <input type="checkbox"/> 1 cup new potatoes, <i>cleaned</i> | <input type="checkbox"/> 2 chicken leg quarters |
| <input type="checkbox"/> 4-6 cloves fresh garlic | <input type="checkbox"/> 2 tbsp. olive oil |
| <input type="checkbox"/> ¼ cup white wine | <input type="checkbox"/> ½ tsp. salt |
| <input type="checkbox"/> ¼ tsp. salt | <input type="checkbox"/> ¼ tsp. smoked paprika |
| <input type="checkbox"/> ¼ tsp. black pepper | thyme and rosemary, <i>for garnish</i> |

DIRECTIONS:

- ☐ 1. Preheat oven or smoker to 400°F.
- ☐ 2. Add carrots, parsnips, potatoes and garlic to the bottom of the skillet. Pour white wine over vegetables and season with salt, pepper, and chopped herbs.
- ☐ 3. Dry chicken quarters and coat with olive oil. Place quarters on top of vegetables and season with salt, pepper, and paprika.
- ☐ 4. Place skillet, uncovered, on middle rack of oven and cook for 45 minutes, until internal temperature of 175°F - 185°F is reached. Check dish after 30 minutes. If chicken is browning too much, cover with foil for the remainder of the cook time.
- ☐ 5. Remove from oven and let rest for 10-12 minutes. Garnish with fresh thyme and rosemary sprigs and serve.

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