

Diora Skillet Roasted Chicken with Spring Veggies & New Potatoes

Skillet Roasted Chicken makes an easy, elegant, and amazing meal. Begin by browning chicken on the stove before finishing off in the oven.



Diora Wines Recipe
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Recipe by Gail Simmons

Ingredients

4 tablespoons extra-virgin olive oil, divided
2 teaspoons smoked paprika
2 teaspoons ground coriander
2 teaspoons fennel seeds, coarsely crushed using a mortar and pestle or the back of a small, heavy-bottom pan
Kosher salt
Freshly ground black pepper
1 whole 4-lb chicken, cut into 6 pieces, rinsed and patted dry
1 red onion, quartered
1/2 small fennel bulb, quartered
6 small red skinned or new potatoes, halved
6 small spring carrots, peeled and cut into 2-inch pieces
4 large cloves of garlic, peeled
5 springs fresh thyme
1 lemon, halved
1/4 cup Diora Chardonnay
1/2 cup chicken stock
1 tablespoon unsalted butter
2 tablespoons chopped flat-leaf parsley (optional)

Instructions

Preheat oven to 400 degrees F.

In a small bowl, combine the paprika, coriander and fennel seeds with 1 1/4 teaspoon salt and 1/2 teaspoon black pepper. Rub the chicken pieces all over with the spice mixture.

Heat 2 tablespoons of olive oil in a large cast-iron skillet or roasting pan over medium-high heat. Place the chicken pieces skin-side down in the heated skillet and cook until the skin is golden and crispy and the chicken is cooked about halfway through. Remove the chicken to a plate and set aside.

Add the onion, fennel, carrots, potatoes, garlic cloves, and remaining 2 tablespoons of olive oil to the pan and season with salt and pepper. Cook, stirring frequently until the vegetables begin to take on a light golden color and soften slightly.

Return the chicken to the pan, skin side up. Nestle the thyme springs and lemon halves around the chicken and vegetables, and roast in the oven until the chicken is cooked through and vegetables are tender, or a meat thermometer registers 160 degrees F, 25 to 30 minutes. Remove from the oven and divide the chicken and vegetables among plates or shallow bowls.

Over medium heat, carefully deglaze the skillet with the Chardonnay and allow it to come to a boil undisturbed. Add the stock and simmer until reduced by about 1/3, stirring to scrape up any browned pieces that have accumulated on the bottom. Stir in the butter and parsley, if using, and season with salt. Pour the sauce over the chicken and vegetables and squeeze the roast lemon halves to serve.

Serves 4-6