

Rosemary Honey-Lime Chicken with Gabrielle's Citrus Salsa

Citrus tang, delicately sweet, crispy, tender, juicy

SERVES: 6

PREP TIME: 10 minutes

COOK TIME: 25 minutes

TOTAL TIME: 35 minutes

INGREDIENTS

CHICKEN

- 6 chicken thighs with skin, bone-in or boneless
 - 1 Tbsp. GC Napa Valley Poultry Rub Proprietary Blend
 - 2 Tbsp. grapeseed oil
 - 1½ tsp. GC Napa Valley Natural Lime Finishing Sea Salt
 - ¾ tsp. GC Napa Valley Natural Lemon Tellicherry Pepper
- See Recipe: Gabrielle's Citrus Salsa

INGREDIENTS: ROSEMARY HONEY-LIME SAUCE

- ½ lime, zest + 2 Tbsp. juice
- 4 Tbsp. GC Napa Valley Natural Tuscan Rosemary Infused Honey
- ¼ tsp. GC Napa Valley Poultry Rub Proprietary Blend



TO PREPARE

- Allow chicken to sit out for 30 minutes.
- In the meantime, put sauce ingredients in a small glass bowl. Warm in microwave for 5 seconds to soften honey. Whisk well.
- Make Gabrielle's Citrus Salsa. See recipe.
- Rub ¼ -½ tsp. of Poultry Rub under the skin of each chicken thigh depending size of thigh.
- Heat a large enough skillet (to hold 6 thighs in a single layer) on medium-high heat. Add 2 Tbsp. grapeseed oil. When oil is hot, place chicken skin side down. Cook 10-12 minutes or until skin is brown and crispy, watching the skin does not burn. Turn chicken over, adjust heat to medium, cook for 12-15 minutes or until chicken is 170 degrees. Remove chicken from pan, drizzle with Rosemary Honey-Lime Sauce, and sprinkling of Lime Finishing Sea Salt and Lemon Tellicherry Pepper.

TO SERVE

As a small plate, place chicken thigh on a plate, top with Gabrielle's Citrus Salsa. As a main entrée, place a chicken thigh on a dinner plate, top with Citrus Salsa, add Citrus Kissed Fennel and Black Forbidden Rice.

WINE PAIRING

2016 Pietro Family Cellars Chardonnay, Oak Knoll District of Napa Valley
The wine's aromatics and flavors echo the sweet and citrus notes in this tasty chicken dish.

SHOPPING LIST

- 6 chicken thighs with skin, bone-in or boneless
- 1 lime

FROM YOUR PANTRY
1 bottle grapeseed oil

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