

# Spring Chicken Dinners

April 2011

## Menu:

Honey-Rosemary Grilled Chicken with  
Gorgonzola Crusted Tomatoes

Pappardelle with  
Chicken-Artichoke Heart Ragu

Herb-Stuffed Chicken  
Smothered in Leeks

Garlicky Swiss Chard Mashed Potatoes



## Honey-Rosemary Grilled Chicken with Gorgonzola Crusted Tomatoes

**serves 6**

### **for the chicken**

- 1/4 cup chopped rosemary leaves
- 4 peeled garlic cloves
- 1/4 cup honey
- 1 orange, sliced, seeds removed
- 1/4 cup olive oil
- 1 tbl salt
- 1 tsp red chili flakes
- 6 boneless chicken breast

### **for the tomatoes**

- 4 roma tomatoes
- salt and pepper, as needed
- 1 cup crumbled gorgonzola

### **\*\*\* Preparation \*\*\*\***

#### **For the chicken**

Heat a grill pan over high heat.

Preheat the oven to 400 degrees.

In a blender, combine the rosemary, garlic, honey, orange, olive oil, salt and red chili flakes. Blend until smooth.

Rub mixture over chicken.

Grill the chicken on both sides until there are dark grill marks. Remove onto a baking sheet. Place into the oven for 12-15 minutes or until chicken is cooked through. Remove from oven and let rest for 10 minutes before slicing to serve.

#### **For the tomatoes**

Preheat the oven to broil.

Slice the tomatoes into 1/2-inch slices and place onto a baking sheet. Season generously with salt and pepper. Top each slice with a mound of crumbled gorgonzola cheese. Place under the broiler for about 3-5 minutes or until cheese is melted and golden. Remove from oven and let cool slightly.

Serve chicken sliced, topped with the crusted tomatoes.



## **Pappardelle with Chicken-Artichoke Heart Ragu**

**serves 4-6**

olive oil  
6 boneless chicken thighs  
salt and pepper  
1/3 cup finely chopped shallots  
4 garlic cloves, sliced  
1 cup dry white wine  
1/2 cup chicken stock, as needed  
1 10-oz bag frozen artichoke hearts, defrosted & patted very dry  
1 1/2 lb pappardelle pasta  
1 cup roughly chopped arugula  
1 tsp lemon zest

### **\*\*\* Preparation \*\*\*\***

Heat a saucepan over medium-high heat. Add a drizzle of olive oil. Pat the chicken dry, season with salt and pepper and place into the pan, browning very well on both sides (do this in two batches if needed to not over-crowd the pan). Add the shallots and garlic and cook, stirring often, until slightly softened. Add the white wine and allow to come to a boil. Add the chicken stock -- chicken should be mostly covered. Reduce heat to simmer, cover and cook for 20 minutes. Meanwhile, heat a large skillet over high heat and add a drizzle of olive oil. Add the artichoke hearts (be sure they are patted dry) and cook over high heat until golden on both sides. Remove pan from heat and set aside. Bring a large pot of water to a rolling boil. Add a small handful of salt. Add the pasta and stir. Cook according to package instructions. Remove the lid from the chicken and use two forks to shred the chicken into big pieces. Add the artichokes to the pan. Add the cooked pasta directly into the chicken and toss to coat. Taste and season with salt and pepper as needed. Remove from heat and stir in the arugula and lemon zest. Serve immediately.



## **Herb-Stuffed Chicken Smothered in Leeks**

### **serves 6**

1 cup crumbled feta cheese  
1/2 cup shredded mozzarella or fontina  
2 tbl finely chopped chives  
2 tbl finely chopped basil  
6 bonless, skinless chicken breast  
salt and pepper  
olive oil  
2 tbl butter  
4 cups sliced leeks (white part only)  
1/2 cup chicken stock  
1/4 cup heavy cream  
1 tbl chopped parlsey

### **\*\*\* Preparation \*\*\*\***

Stir together the feta, mozzarella, chives and basil.

Pat the chicken very dry and use a small, sharp knife to cut a deep pocket along one side of each breast. Sprinkle salt and pepper all over the outside and inside of each. Fill each pocket with a couple tablespoons of the cheese mixture.

Preheat oven to 400 degrees.

Heat a large, oven-safe skillet over high heat, add a drizzle of olive oil and place the chicken into the pan. Leave in one place until very well browned. Turn the chicken and place skillet into the oven. Roast for 15 minutes or until cooked through.

Meanwhile, heat another skillet over medium heat. Add the butter. Once melted, add the leeks. Cook, stirring often, until soft and beginning to brown. Add the chicken stock and cream. Bring to a boil and cook for a few minutes until thickened.

Remove chicken from oven and nestle into the warm sauce to serve. Top with parsley for garnish.



## **Garlicky Swiss Chard Mashed Potatoes**

### **serves 4-6**

3 lbs russet potatoes, peeled and cut into large chunks

2 tbl butter

1 cup whole milk or half & half, as needed

salt and pepper

olive oil

1 large bunch swiss chard, finely chopped

1/4 cup thinly sliced garlic

### **\*\*\* Preparation \*\*\*\***

Place potatoes in a pot and cover with cold water. Bring to a boil and cook until very tender. Drain and pass through a food mill or use a potato-masher to mash, adding the butter and milk as needed. Season with salt and pepper.

Heat a large skillet over medium-high heat. Add a drizzle of olive oil. Add the chopped swiss chard stems and the sliced garlic and cook over medium heat until slightly softened. Add the chopped leaves and cook until tender. Remove from heat and stir into the potatoes, seasoning as needed.