



Garlic Roasted Chicken cornbread and heirloom tomato salad

4 servings

INGREDIENTS:

Chicken

1 4lb. roasting chicken cut into 8 pieces
oil, salt, black pepper
5 bulbs garlic, trimmed and broken apart
micro basil

Garlic Jus

92 grams leeks, sliced and washed
52 grams roasted garlic cloves
1/4 gram lemon verbena
485 grams chicken stock

Salad

4 heirloom tomatoes, quartered
1 red onion, shaved thinly
1 lb cornbread, cubed and toasted
salt and pepper
1 oz sherry vinaigrette
lemon wedges

DIRECTIONS:

Chicken: Cut the breast off the bone and separate the legs and the thighs. Cut off the wing tip but keep the flat and the drumette intact. Season with salt and pepper and sear in a hot pan until a deep golden color. Place the broken garlic cloves in a roasting pan and set the chicken pieces on top of it. Cover the pan with aluminum foil and cook in a preheated 350° oven for 45 minutes until done.

Garlic Jus: Sauté the leeks in oil. Add the rest of the ingredients, season with a little salt and pepper and then blend until fine. Strain the mixture through a fine strainer.

Salad: Place all the ingredients in a mixing bowl and add the vinaigrette, adjust seasonings with salt and pepper.

To plate: Arrange the cornbread salad on a platter, place the roasted chicken pieces decoratively on top. Reduce the garlic jus by half so it is slightly thickened and add a few of the roasted garlic cloves to warm it. Add the lemon verbena and spoon over the chicken. finish by sprinkling the micro basil on top and lemon wedges on the side of the platter.

Recipe provided by
Dana Hotel and Spa