

## ORANGE CUMIN ROAST CHICKEN WITH PEA, MINT AND FETA SALAD

PAIRED WITH 2018 MERLOT | YIELDS 6 PORTIONS

### CHICKEN INGREDIENTS

- ½ cup Orange Juice
- ½ cup Honey
- 1 tablespoon ground Cumin
- 6 each Chicken Thighs
- 2 teaspoons Kosher Salt
- ½ teaspoon freshly ground Black Pepper

### METHOD

1. Preheat the oven to 400°F.
2. Combine orange juice, honey, cumin, salt and pepper in a bowl and whisk until smooth.
3. Place chicken thighs in a ziplock bag and pour orange juice mixture into the bag and seal, squeezing out the air, as possible.
4. Place chicken in the refrigerator for 4 hours or up to 24 hours.
5. Remove chicken from marinade and reserve marinade. Place chicken on a roasting rack over a sheet pan, skin side up.
6. Place the pan of chicken in the oven and roast for 20 minutes. Then baste again with reserved orange liquid. Baste every 5 minutes to glaze.
6. When the chicken reaches 165°F on an instant read thermometer, remove the chicken from the oven.
7. Let rest 10 minutes before serving.
8. Serve with the pea, mint and feta salad.

### SALAD INGREDIENTS

- 2 cups Mesclun Greens
- 1 cup fresh or frozen (thawed) Petite Peas
- 1 cup Snow Peas, topped
- 8-10 Pea Tendrils
- 1 cup fresh Mint Leaves
- ½ cup crumbled Feta Cheese
- Kosher Salt to taste
- Freshly ground Pepper to taste

### DRESSING:

- 1 clove Garlic, crushed into a paste with salt
- 1 tsp Dijon Mustard
- 2 tbsp fresh Lemon Juice
- 1 tsp Honey
- ¼ cup Extra Virgin Olive Oil

### METHOD

1. Prepare a large bowl of ice water to chill the snow peas, while bringing a large pot of salted water to the boil over high heat. Add the snow peas and cook for 2 minutes. Drain immediately and plunge into ice water to chill. Drain after 1 minute and set aside.
2. In a small bowl, prepare the dressing, combine the crushed garlic, dijon mustard, lemon juice and honey. Slowly whisk in the extra virgin olive oil. Set aside.
3. In a large bowl, combine the mesclun greens, petite peas, snow peas, pea tendrils and mint then sprinkle the mixture with salt and pepper.
4. Add the dressing and gently stir to combine and coat the mixture with the dressing.
5. Taste and adjust the seasoning, if necessary.
6. Serve immediately.