

Roasted Chicken with Olive Salsa



Scan Code To Watch
Video!



Recipe by: Laura Vitale

Serves 6

Prep Time: 20 minutes

Cook Time: 1 hours 0 minutes

Ingredients

For the Chicken:

- ☐ 4 Leg Quarters
- ☐ Plenty of Salt and Pepper to taste
- ☐ 2 Tbsp of Coriander Seeds
- ☐ Olive Oil
- ☐ 2 Large Onions, thinly sliced
- ☐ 1 Head of Garlic, smashed and peeled but not chopped
- ☐ 1 Lemon, cut into chunks
- ☐

For the Salsa:

- ☐ 3/4 cup of Chopped Castalvetrano Olives
- ☐ Handful of Chives, finely minced
- ☐ Handful of Parsley and Dill, well chopped
- ☐ Juice of 1 Lemon
- ☐ Olive Oil (to your preferred consistency, careful using extra virgin, it can be a tad bitter)

1) Preheat your oven to 400 degrees (I know I mentioned 375 but 400 works better). Lightly toast the seeds in a dry small skillet over medium heat for just a couple minutes, then remove and use a mortar and pestle to crush them to release all their flavor.

2) Season both sides of the chicken with some olive oil, plenty of salad and pepper and the crushed coriander seeds, place in a roasting pan then surround with lots of onions, the lemon chunks, then pop in the oven and roast for about an hour.

3) Make the salsa by mixing everything together and set it aside. When the chicken is ready, serve along side and dive in!

