

Lemon Herb Chicken - w/ Roasted Fig Endives & Creamy Cauliflower Mash



INGREDIENTS

Chicken

- 4 Large chicken legs
- 1 lemon, divided
- 1 garlic clove, finely chopped
- 1 ½ tablespoons extra-virgin olive oil, divided
- Assorted fresh herbs (parsley, sage, rosemary, thyme)...feel a song coming on?

Endives

- 4 Belgian endives, quartered
- 5 dried figs, quartered
- 2 Tbsp balsamic vinegar
- 2 Tbsp extra virgin olive oil

Cauliflower

- 1 head cauliflower, chopped in small pieces
- ½ package Skotidakis cream cheese/yogurt blend, or just cream cheese
- Salt, pepper, to taste

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METHOD

Serves Four.

Chicken

1. Preheat oven to 375F. Brush bottom of roasting pan with olive oil to coat.
2. Place assorted fresh herbs on the bottom of pan and arrange chicken legs on top.
3. Brush half the olive oil on chicken legs.
4. Cut lemon in half and reserve one side. Slice the other half in circular slices.
5. Arrange lemon slices on each chicken piece.
6. Sprinkle finely chopped garlic on top of each chicken leg. Place more pieces of fresh herbs on top of chicken and around the pan to your preference.
7. Wash all of the apricots or just what you want to use for the time being. Cut in half and pit. Place on serving plate or in a storage container.
8. Put pan in oven for 30 minutes. Remove, drizzle with remaining olive oil and squeezed juice from reserved lemon. Return to oven and bake for 30 to 45 minutes longer, depending on size of chicken legs

Endives

1. While chicken is roasting, cut figs into quarters. Ensure the hard stem is removed.
2. Add balsamic vinegar and olive oil together. Place figs in this mixture to infuse. Set aside. Tip: consider using a small jar.
3. Wash and dry endives, removing any wilted outer leaves.
4. Cut a thin piece off the bottom core root of each endive. Slice, lengthwise, each endive into half, then half again to make four quarters.
5. Arrange endives on top of parchment paper lining a roasting pan.
6. Pour the balsamic fig and olive oil mixture on top of each endive. Arrange figs as you like.
7. Roast in oven for 30 to 45 minutes during the 2nd batch of roasting time for chicken legs

Cauliflower

1. While chicken and endives are roasting, wash, dry and cut cauliflower into small pieces.



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2. Place cauliflower in steamer basket, over a pot of boiling water and steam for about 15-20 minutes until tender.
3. Remove from heat, drain, but reserve about 1 tablespoon of cauliflower water.
4. Cube cream cheese/yogurt in large pieces
5. Add cauliflower to a food processor along with cauliflower water, cheese, salt and pepper. Pulse to start, scraping down the sides in between when pausing. Process until creamy-like.

TO SERVE: Place a chicken leg, a scoop of mashed cauliflower and pieces of the endive and fig mixture on each plate. Drizzle juices from the chicken on top of the mashed cauliflower, along with any roasted herbs. Enjoy the fusion of each flavour in every bite!