

Crème Fraiche Marinated Roasted Chicken with Dill paired with Davis Estates Cabernet Franc

INGREDIENTS:

Crème Fraiche Marinated Roasted Chicken

1 ½ cups crème fraiche
½ cup dill leaves and some stems, chopped fine (about 1 bunch)
½ cup parsley leaves, chopped fine (about 1 bunch)
5 garlic cloves, minced
1 tbsp canola oil
3 ½ to 4-pound chicken
salt and black pepper

SERVES: 6

Rice Pilaf with Lemon

1 ½ tablespoons extra virgin oil
1 garlic clove, minced
¾ cup onion, finely diced
1 ½ cups long grain white rice
1 ½ cups chicken broth
¾ cup water
1 lemon zested and juiced
3 tbsp chopped parsley
3 tbsp chopped oregano
Salt and pepper

Roasted Vegetables

1 small head cauliflower, cut into florets
1 small bunch broccoli, cut into florets
2 large carrots, peeled and cut into slightly less than ½ inch rounds
2 tablespoons extra virgin olive oil
2 cloves garlic, minced
Salt and pepper to taste

METHOD:

Crème Fraiche Marinated Roasted Chicken

- In a bowl place crème fraiche, herbs, garlic and 2 teaspoons salt, mix until well combined. Place chicken in a plastic gallon sealable bag, add the crème fraiche mixture and squish it around the chicken. Place in refrigerator for at least 2 hours or overnight. Rotate the bag once or twice to evenly distribute marinade around chicken.
- Preheat oven to 425°F. Remove the chicken from the refrigerator one hour before cooking and let rest at room temperature.
- Pour the oil into a 9x13 roasting pan and place chicken in pan and pour marinade from the bag over top of chicken. Cover the chicken loosely with foil and roast for 45 minutes on middle oven rack (for crispy skin do not cover with foil, the herbs will get blackened but have no burnt flavor).
- Take off the foil and cook for another 20-30 minutes, or until the legs come away from the body with ease and the juices run clear from the thickest part of the thigh and registers 165°F with a thermometer.
- Take the chicken out of the oven and let it rest for 10 to 15 minutes. Reserve the pan juices as a sauce to spoon over chicken and rice pilaf.

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Rice Pilaf with Lemon

- Heat oil over medium heat in medium saucepan. Add garlic and onion and cook for 5 minutes or until soft and translucent.
- Add rice and stir until rice is coated in oil and cook for another minute. Add the broth and water, bring to simmer then turn heat down to low and cover. Cook for 12 minutes or until water is evaporated.
- Remove from stove and rest for 10 minutes covered. Remove lid and stir in lemon zest, lemon juice, herbs and salt and pepper to taste.

Roasted Vegetables

- Preheat the oven to 425°. Line a sheet tray with parchment paper. Toss the cauliflower, broccoli, carrots, olive oil, garlic, salt, and pepper in a large bowl.
- Place on lined sheet tray. Bake until the vegetables are tender and starting to brown, about 15 to 20 minutes.

To Finish

On a warm plate, place the Crème Fraiche Marinated Roasted Chicken. Garnish with a spoonful of Roasted Rice Pilaf with Lemon and Roasted Vegetables on the side. Serve immediately with a glass of Cabernet Franc.