



AMICI

Grilled Herb-Marinated Chicken with Farmers Market Vegetables and Amici Cellars Cabernet Sauvignon Napa Valley

The juicy, smoky chicken and vegetables in this dish pair wonderfully with the complex flavors of black cherry and cassis in the Amici Cellars Cabernet Sauvignon.

Here in California, farmers markets are brimming with produce by early spring. Feel free to swap out any of the suggested vegetables for whatever is fresh and available in your area.

Serves 4

For the Herb Marinade:

½ cup parsley
¼ cup basil
2 Tbsp fresh thyme
2 Tbsp fresh oregano
2 Tbsp fresh tarragon
1 Tbsp fresh rosemary
4 garlic cloves
¼ cup extra virgin olive oil
salt and pepper to taste

Wash and dry herbs thoroughly. Chop herbs and place in a small bowl. Place the garlic on the cutting board. Coarsely chop the garlic and then sprinkle with a generous pinch of salt. With the side of the knife, smash the garlic to a paste; add to the herb mixture. Add the olive oil and season with salt and pepper. Set aside.

For the Chicken and Vegetables:

1 whole farm-raised organic chicken (1½-2 lbs), quartered
1 tsp ground fennel seed
1 tsp ground coriander seed
Sea salt and pepper to taste

1 bunch asparagus stalks, trimmed
4 spring onions (or large green onions), trimmed
2 summer squash, halved
4 mild peppers (Anaheim, Fresno, Padrón)
¼ cup extra virgin olive oil
salt and pepper to taste

Season the chicken with sea salt, pepper, fennel seed and coriander. Spread the herbed garlic and olive oil mixture over chicken quarters, coating all sides. Refrigerate covered overnight.

Build a fire using mesquite or hardwood-based charcoal. Place prepared vegetables on a sheet tray and season with olive oil, salt and pepper. When fire is hot, grill all vegetables until just cooked and slightly charred, set aside. After grilling vegetables, the fire will have cooled somewhat and will be ready to grill the chicken; it is important not to grill the chicken over too hot of a fire, as the slower the chicken cooks the more tender and juicy it will be. Plan on 25-30 minutes to fully cook. Place the chicken on a serving platter alongside the grilled farmer's market vegetables and serve with *Amici Cellars Cabernet Sauvignon Napa Valley*.