

Roasted Chicken with Griddled Asparagus on Fresh Greens

Recipe by Chef Dan Hayes

Ingredients:

1 whole chicken
1 bunch asparagus
¼ cup fresh sage
2 lemons
1 cup olive oil
1 Tbl smoked paprika
1 tsp mustard seeds
2 Tbl brandy
Salt
Mixed salad greens

Chicken

- Cut whole chicken by removing both legs, cutting off both breasts leaving wings attached, and slice crown into thick slices cutting through the spine. Add chicken to a mixing bowl
- Marinate the chicken by adding to the bowl: 1 tablespoon smoked paprika, 1 teaspoon mustard seeds, ¼ cup sage leaves, ¼ cup olive oil, juice of one lemon, 1 teaspoon salt, 2 tablespoons brandy. Let marinate 30 minutes, and then roast in 450 degree oven for approximately 15-20 minutes or until cooked through.
- Trim 1 pound asparagus by slicing off the bottom inch of the stalk. Get a large cast iron pan or flat griddle onto high heat, and once hot, add asparagus directly into pan. After 20 seconds, add 2 tablespoons olive oil into the pan and season with ½ teaspoon salt.
- Let asparagus cook 2 minutes on one side, and then flip over to brown on other side. Add juice of ½ lemon into the pan and cook until lightly browned but still retains some crunch.
- Serve over salad greens.