



## ROASTED CHICKEN LEGS WITH CARAMELIZED TURNIPS, EARLY POMME FRUITS AND SAUTEED CHARD AND ESCAROLE (SERVES 4)

RECIPE BY HELEN GOELET TO BE PAIRED WITH 2017 HIRONDELLE CABERNET SAUVIGNON

### INGREDIENTS

For the chicken (optional: substitute duck legs or breast)

- 4 quarters chicken (leg and thigh)
- 4 turnips, cut into 2" sticks and cut into quarters lengthwise as the turnip thickens
- 2 early pomme fruits (gravenstein apples) cut into three circles each.
- 4 tbsp unsalted butter
- 2 tbsp olive oil
- Salt and pepper

For the chard and escarole

- 1 large bunch escarole, washed and cut into 1 inch strips
- 1 large bunch swiss chard, washed, stripped from the stems, and cut into 1 inch strips
- 2 cloves garlic, finely minced
- 1 lemon, juiced
- 1 tbsp apple cider vinegar
- Olive oil
- Salt and pepper
- Pinch of red pepper flakes (optional)

### INSTRUCTIONS

Season the chicken generously with salt and pepper and rest on a rack at room temperature for an hour. As the chicken comes to temp, cut the turnips and apples. Preheat the oven to 400 degrees. In a cast iron skillet, melt the butter and olive oil over medium-high heat. Sear the skin side of the chicken until golden brown, roughly 4 minutes, and set aside. Arrange apples and turnips in the pan, season with salt and pepper, then nestle chicken into the pan, crispy skin-side-up. Place the pan in the oven and cook for 25 minutes, or until the chicken reads 165 degrees on a meat temperature.

While the chicken rests, bring a large pan or heavy-bottomed pot to medium high heat on the stovetop. Add oil, chard, escarole, salt pepper and chili flakes (if using) and sautee until they wilt, roughly 2 minutes. Add lemon juice and apple cider vinegar and sautee for another 30 seconds. Serve hot with chicken.