

RECIPE

HERB CHICKEN WITH LEMON CREAM SAUCE

Ingredients

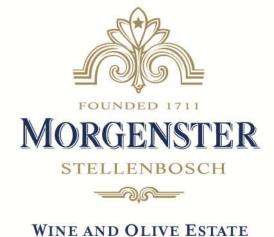
Serves 8-10

- 1 tablespoon Morgenster Lemon Extra Virgin Olive Oil
- 1 tablespoon Dijon mustard
- Zest of 1 lemon
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried rosemary
- Kosher salt and freshly ground black pepper, to taste
- 8 bone-in, skin-on chicken thighs
- 2 tablespoons unsalted butter

For the lemon Cream sauce

- 2 cloves garlic, minced
- 1/4 teaspoon red pepper flakes, or more, to taste
- 1/2 cup chicken broth
- 1/2 cup heavy cream
- Juice of 1 lemon
- 1/2 teaspoon dried basil
- Kosher salt and freshly ground black pepper, to taste

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Directions

- 1. Preheat oven to 400 degrees F.
- 2. In a small bowl, combine olive oil, mustard, lemon zest, thyme and rosemary; season with salt and pepper, to taste. Using your fingers or a brush, work the mixture onto both sides of the chicken.
- 3. Melt butter in a large oven-proof skillet over medium high heat. Add chicken, skin-side down, and sear both sides until golden brown, about 2-3 minutes per side; drain excess fat, reserving 1 tablespoon, and set aside.
- 4. Add garlic and red pepper flakes to the skillet, and cook, stirring frequently, until fragrant, about 1-2 minutes. Stir in chicken broth, heavy cream, lemon juice and basil; season with salt and pepper, to taste
- 5. Bring to a boil; reduce heat and simmer until slightly thickened, about 3-5 minutes. Return chicken to the skillet.
- 6. Place into oven and roast until completely cooked through, reaching an internal temperature of 165 degrees F, about 25-30 minutes.
- 7. Serve immediately.