

Salt and Serenity

Spring Chicken

Adapted from Mindy Fox's April 2016 recipe on epicurious.com

Serves 4

3 medium leeks, white and light-green parts only, cut crosswise into ½ -inch rounds
2 Tablespoons olive oil
½ teaspoon kosher salt
¼ cup water
2 teaspoons whole fennel seeds
2 teaspoons paprika
1 ½ teaspoons kosher salt
¼ teaspoon freshly ground black pepper
8 boneless skinless chicken thighs
2 Tablespoons olive oil
¾ pound mini potatoes
½ cup dry white wine
1 ½ cups chicken broth
1 pound asparagus (fat spears rule!), trimmed, cut into 2 inch pieces, on the diagonal
⅓ cup water
2 cups frozen peas
¼ teaspoon kosher salt
Zest from 1 lemon (about 1 ½ Tablespoons)
2 teaspoons fresh lemon juice
3 tablespoons chopped dill

1. Place sliced leeks in a bowl of cold water and swish leeks to loosen any dirt. Lift leeks out of bowl of water and discard dirty, sandy water. Heat 2 tablespoons olive oil in a large skillet over medium-high until hot but not smoking. Add leeks in a single layer. Season leeks with ½ teaspoon salt. Reduce heat to low and cook, turning once, until leeks are lightly golden, 18-20 minutes. It may be necessary to add ¼ cup water halfway through cooking time if leeks start to burn. Transfer leeks to a large serving platter; reserve skillet for cooking asparagus and peas.
2. Place fennel seeds in coffee or spice grinder and grind to a powder. Mix ground fennel with paprika, salt and pepper. Pat chicken thighs dry with paper towels and season on both sides with fennel mixture. Heat 2 tablespoons oil in a 5–7-quart Dutch oven or large wide saucepan over medium-high. Cook thighs for 3-4 minutes per side until well browned. Transfer chicken thighs to a plate. Pour off and discard fat.

3. Add wine to empty chicken skillet. Bring to a simmer, and cook, scraping up bits from bottom of pot, 1 minute. Add broth and return chicken thighs to pot. Lower heat to medium-low, cover pot, and cook for about 15 minutes until chicken is cooked through.
4. While chicken is cooking, place mini potatoes in medium pot. Cover with cold water and add 1 teaspoon kosher salt. Bring to boil, reduce heat to low and simmer until potatoes are tender, about 10-12 minutes. Drain potatoes and set aside.
5. Place asparagus and $\frac{1}{3}$ cup water in empty leek skillet. Cover and cook over medium heat for 4 minutes. Add frozen peas and cook for an additional minute. Remove from heat. Add $\frac{1}{2}$ teaspoon lemon zest, $\frac{1}{4}$ teaspoon salt and pinch of black pepper and stir to combine. Dump peas and asparagus onto platter with leeks. Remove chicken thighs from broth and arrange over vegetables on serving platter. Arrange potatoes around the edge of serving platter. Scatter remaining lemon zest and chopped dill over chicken and vegetables.
6. Bring broth to a simmer and add lemon juice. Pour sauce into small bowl and serve on the side.