

PAN-ROASTED  
ROSEMARY CHICKEN

*Recipe by Zebra's Bistro and Wine Bar,  
Medfield, MA*

PAIR WITH:  
"GOORGIAN VINEYARDS"  
PINOT NOIR



INGREDIENTS

2 tablespoons chopped fresh rosemary  
4 garlic cloves, chopped, divided  
3 tablespoons olive oil, divided  
1 3½-4-lb. chicken, quartered  
Kosher salt and freshly ground black pepper  
1 small shallot, finely chopped  
1 tablespoon fresh thyme leaves  
¾ cup low-sodium chicken broth  
2 tablespoons unsalted butter, cut into pieces

PREPARATION

- Mix rosemary, half of garlic, and 2 Tbsp. oil in a small bowl; rub over flesh side of chicken.
- Cover; chill 1-12 hours.
- Place a rack in lower third of oven; preheat to 400°.
- Pat skin side of chicken dry; season with salt and pepper.
- Heat remaining 1 Tbsp. oil in a large ovenproof skillet over medium-high heat.
- Add chicken, skin side down, and cook until golden brown, about 5 minutes.
- Transfer to oven; roast until an instant-read thermometer inserted in the thickest part of thigh registers 165°, 20-25 minutes.
- Transfer chicken, skin side up, to a plate.
- Cook shallot, thyme, and remaining half of garlic in skillet, stirring occasionally, until softened, about 2 minutes.
- Add broth and cook, scraping up browned bits, until reduced by half, about 3 minutes.
- Gradually whisk in butter.
- Serve chicken with pan sauce.