

CRISPY CHICKEN  
BREASTS WITH  
CHERMOULA AND  
ESCAROLE

*Recipe by Alison Roman*



PAIR WITH:  
"NOBLES VINEYARD"  
PINOT NOIR

INGREDIENTS

- 4 tablespoons olive oil, divided
- 2 large skin-on, bone-in chicken breasts, bones removed (1½-2 lb.)
- Kosher salt & freshly ground black pepper
- 2 cloves garlic finely chopped
- 1 teaspoon coriander seeds, chopped
- 1 teaspoon cumin seeds, chopped
- ½ teaspoon hot smoked paprika
- 1 medium shallot, sliced into rings
- ½ cup fresh cilantro leaves with tender stems
- 2 tablespoons (or more) fresh lemon juice
- ½ head escarole, torn into pieces

PREPARATION

- Heat 1 Tbsp. oil in a medium skillet over medium heat.
- Season chicken with salt and pepper and cook, skin side down, until golden brown, 10-12 minutes.
- Turn and cook until cooked through, 5-8 minutes longer.
- Transfer to a plate; reserve skillet.
- Wipe out skillet and heat remaining 3 Tbsp. oil over medium heat.
- Add garlic, coriander, cumin, and paprika. Cook, stirring occasionally, until garlic is softened and spices are fragrant, about 2 minutes.
- Remove from heat, add shallot, and toss to coat; season with salt and pepper.
- Combine cilantro, lemon juice, and 2 Tbsp. garlic-shallot mixture in a large bowl; season chermoula with salt and pepper.
- Add escarole and toss to coat. Slice chicken and arrange on top.
- Spoon remaining garlic-shallot mixture over and drizzle with more lemon juice, if desired.