

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Israeli Yellow Chicken with Potatoes

BY CHEF MARTY SLAVIN

(Serves 8) Ingredients

1 tbsp. oil
4 leg quarters, cut in half
1 large onion sliced
2 lbs. potatoes sliced long way
1 tsp. turmeric
2 tsp. zaatar
1 cup chicken broth or stock
Salt and pepper to taste

Directions

Pat chicken dry.

Coat the pan with oil. When hot, fry the chicken, skin side down, until golden brown. Remove chicken and set aside.

Add onions and sauté, scraping up the brown bits from the chicken. Sauté until they begin to brown. Add potatoes, fry on both sides until lightly browned. Sprinkle turmeric and zaatar on the potato onion mixture and sauté for about 1 minute. Add the chicken, face side up, back to the pan. Pour stock until the chicken is half covered. Add more as needed during cooking. Bring to a boil, lower to a simmer. Cook on low heat for half hour or until chicken is cooked through and potatoes are soft. Add salt and pepper to taste.



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