



SEAN MINOR.

Buttermilk Herb Chicken + Potatoes

When it is so cold outside and sometimes even colder inside on a sunny day, it calls for comfort food. The wafting aromas of garlic and olive oil in a hot skillet will bring everyone in from the cold wondering where the wine is and what time is supper. While this recipe has a few more steps than the normal all in one pan method, the reward in your guests' bellies and smiles on their faces will mark this as the perfect "let me take care of you" meal.

Prep: 1 hour 45 min, 6 servings (marinate chicken in buttermilk 4-12 hours)

Pair With: Sean Minor Chardonnay, Sonoma Coast or Sean Minor Pinot Noir, California



Ingredients:

- 6 bone in and skin on chicken thighs
- Kosher salt and pepper
- 2 cups buttermilk
- 2 T olive oil
- 1 T Sean Minor Chardonnay, Sonoma Coast
- 2 T Dijon mustard
- 1 ½ tsp fresh or dried thyme
- ¼ tsp paprika
- 10 small to medium Yukon gold potatoes, sliced ¼ inch thick
- 2 cloves garlic, minced
- 3 cups spinach
- 2 T parsley, minced
- 1 T chopped chives

Directions:

Clean and pat dry chicken thighs. Season with 1 tsp salt and ½ tsp pepper. In a bowl pour buttermilk over thighs and let sit in the refrigerator for 4-12 hours. (Whatever you have time for, it will not change the dish)

Preheat the oven to 350 degrees. Pour 2 T olive oil into a large 12" skillet, coating all the base. Take the thighs out of the buttermilk, letting the excess drip off before placing them skin side up in the skillet. Discard the leftover marinade. Mix in a small bowl the dijon mustard and chardonnay and brush it over the chicken. Sprinkle on top of the skins, thyme, paprika, 1 tsp salt, and ½ tsp pepper. Place the chicken into the oven and cook for 30 minutes.

Transfer the chicken to a plate and leave to the side. Place the sliced potatoes, garlic, and ½ tsp salt into the pan juices and arrange them in an organized layer like dominos. Place the chicken on top of the potatoes and cook for an additional 30 minutes. Place the chicken on a plate and cover with foil and return the potatoes to the oven for an additional 15 minutes at 425 degrees. Cook until golden brown. Layer spinach leaves on the dish and place the hot potatoes with juices over the spinach and top with a chicken thigh. Garnish with parsley and chives.

always invited.

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