



SPOTLIGHT RECIPE

ROASTED FRENCH CUT CHICKEN BREAST

POTATO PAN CAKE, PINEAPPLE-TOMATO GASTRIQUE, SALSA VERDE

Alice Louise Waters is an American chef, restaurateur, food writer, and author. In 1971, she opened Chez Panisse, a restaurant in Berkeley, California, famous for its role in creating the farm-to-table movement and for pioneering California cuisine.

SERVES 6



Celebrating Food, Art & Community



For ingredients and cooking directions, please scan the QR code.

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INGREDIENTS

Chicken Breasts

- 6 French-cut, bone-in chicken breasts, approximately 8 ounces each
- Sprigs of fresh thyme, chopped
- 2 teaspoons rosemary, chopped
- 2 teaspoons parsley, chopped
- 4 garlic cloves, minced
- 1 teaspoon salt
- 1 teaspoon black pepper
- 3 tablespoons olive oil

Potato Pancakes

- 4 large potatoes
- 1 medium yellow onion, minced
- 2 large eggs, lightly beaten
- 1/4 cup all-purpose flour
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1/2 cup oil

Pineapple-Tomato Gastrique

- 1 cup tomatoes, diced
- 1 cup fresh pineapple, diced
- 1/4 cup red onion, chopped
- 3 tablespoons sugar
- 1/4 cup champagne vinegar
- 1 tablespoon fresh lime juice

Salsa Verde

- 2 pounds tomatillos
- 2 jalapeño chiles, minced
- 1/2 onion, chopped
- 2 cloves garlic, minced
- 2 cups water
- 1/2 cup fresh cilantro, minced
- 1 tablespoon fresh lime juice
- 1 teaspoon kosher salt

DIRECTIONS

Preheat the oven to 400 F.

Season the chicken breasts with the herbs, garlic, salt and pepper.

Sear the chicken, skin-side down, in an oven-safe skillet with 3 tablespoons over medium-high heat until the skin is golden and crisp, about 8 to 10 minutes. Transfer the chicken to a sheet pan.

Bake in the oven for 20 to 30 minutes until the internal temperature is 165 F.

Pancakes

Grate the potatoes and onion using a box grater. In a bowl, add the potatoes, eggs, flour, salt and pepper. Mix well until it makes a batter.

Heat a nonstick pan to medium-high. Add the oil and then make 6 pancakes with the potato batter. Cook until golden brown and crisp on both sides, about 4 minutes per side.

Pineapple-Tomato Gastrique

In a saucepan, combine all of the ingredients. Heat to medium-high, bring the ingredients mixture to a boil, stirring occasionally. Cook for 3 to 5 minutes. Set aside for serving.

Salsa Verde

Place the tomatillos, chiles and garlic cloves and onion in a pot and cover them with 2 cups of water. Let cook for 10 minutes, strain and transfer to a blender. Blend until smooth, and then add the rest of the ingredients.

