



SPOTLIGHT RECIPE

BOURBON AND COFFEE BRAISED CHICKEN WITH ROOT VEGETABLES AND HERBED COLLARD GREENS AND SWEET POTATO BISCUIT

This menu is designed for a hearty, comforting, yet elegant meal. It offers a progression of flavors: from the deep, smoky main to the sweet root vegetables and the bright, fresh greens. The textures work in harmony, making every bite a multilayered experience. It's a twist on classic Southern comfort food.

SERVES 6



Celebrating Food, Art & Community



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

BOURBON AND COFFEE BRAISED CHICKEN WITH ROOT VEGETABLES AND HERBED COLLARD GREENS AND SWEET POTATO BISCUIT

INGREDIENTS

- 6 French-cut chicken breasts
- 1 teaspoon each salt and black pepper
- 3 tablespoons olive oil
- 2 medium onions, chopped
- 6 baby zucchini
- 6 baby carrots, peeled
- 4 parsnips, peeled and cut into 2-inch chunks
- 6 whole button mushrooms
- 6 cloves garlic, minced
- 3 tablespoons tomato paste
- 1/2 cup red wine
- 1 1/2 cup brewed coffee
- 1 cup chicken broth
- 3 thyme sprigs
- 4 bay leaves

Collard Greens

- 2 tablespoons olive oil
- 1 yellow onion, diced
- 4 cloves garlic, minced
- 1 teaspoon smoked paprika
- 2 teaspoons thyme, chopped
- 1 teaspoon red pepper flakes
- 2 pounds collard greens chopped
- 5 cups chicken broth
- 1 each salt and black pepper to taste
- 1 tablespoon red wine vinegar

Sweet Potato Biscuits

- 3 medium sweet potatoes
- 3/4 cup buttermilk
- 2 1/4 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 12 tablespoons unsalted butter
- 2 tablespoons melted butter, for brushing

DIRECTIONS

Preheat your oven to 350 F.

French the chicken breast and season with salt and pepper.

Heat the olive oil in a pan over medium heat. Sear the chicken skin-side down for 5 minutes until golden brown. Remove the chicken from the pot and set it aside.

Add the chopped onions, zucchini, carrots, parsnips and mushrooms to the pot. Sauté for about 5 minutes, until they begin to soften. Add the minced garlic and tomato paste and cook for another minute.

Add the red wine to deglaze the pot, scraping up any browned bits from the bottom. Add the coffee, chicken broth, thyme and bay leaf.

Return the seared chicken to the pan, and then add the vegetables. Bring the liquid to a simmer on the stovetop.

Cover the pot and transfer it to the preheated oven. Braise for 20 to 55 minutes, or until the chicken is cooked through to 165 F and the vegetables are tender.

Remove the bay leaf and thyme. keep hot for service.

Heat the olive oil in a pot over medium heat. Sauté the diced onion until softened, about 4 minutes.

Add the minced garlic and cook for 2 more minutes. Stir in the smoked paprika, thyme and red pepper flakes.

Add the collard greens and the chicken broth and bring to a simmer. Reduce the heat to low, cover and cook for 30 minutes, or until the greens are tender.

Add the red wine vinegar and season with salt and black pepper. Keep hot until service.

Preheat your oven to 425 F.

Cook the sweet potato for about 10 to 12 minutes until soft. Allow it to cool, then scoop out the flesh and mash until smooth. In a medium bowl, mix the mashed sweet potatoes and cold buttermilk until smooth. Set aside. Whisk together the flour, baking powder, baking soda and salt in a large bowl. Add the butter. Add the sweet-potato mixture to the flour mixture and stir gently with a spatula just until the dough comes together, and then cut the dough into biscuits using a 2 1/2-inch biscuit cutter. Bake for 12 to 15 minutes, until the tops are golden brown.

Remove the biscuits from the oven, and brush them with the melted butter immediately. Keep warm for service.

