

ROASTED CHICKEN W/ BROCCOLI RABE

USING CREAMY DIJON MUSTARD WHITE WINE SAUCE

Serves:

4

Total Time:



INGREDIENTS

1/2 bottle (4 oz)

Blount Clam Shack
Creamy Dijon
Mustard White
Wine Sauce



1 lb
Boneless
Chicken
Thighs



1
Head of
Garlic



1 bunch
Rapini



1 box
Penne
Pasta



1 tbsp
Butter

+ these
pantry
items:

Salt
Pepper
Olive Oil

COOKING INSTRUCTIONS

1 PREP

- Preheat oven to 375°F
- Wash and dry all produce.
- Trim the end off the rapini.
- Pat **chicken** dry, season with **salt** and **pepper**.

2 BOIL & BAKE

- Bring a medium pot of **salted** water to boil. Cook the **pasta** until al dente according to package directions. Drain and immediately rinse the **pasta** under cool water.
- Meanwhile, Place **chicken thighs** in a heavy bottom pan, and into the pre-heated oven. Bake until fully cooked* (about 30 minutes.)

3 PREPARE BROCCOLI RABE

- Cut off top of **garlic** to expose cloves. Place head of **garlic** on a sheet of aluminum foil. Dress with 4 tbsp of **olive oil** and fully enclose in the foil. Bake in oven for 20 minutes.
- Pre-heat a non-stick pan on medium/high heat for 2-3 minutes. Add **butter**, heat for about a minute, until melted.
- To the pan, Add the **rapini**, **cooked garlic**, and **pasta**. Sauté on medium/high heat for 5 minutes. Add the **Creamy Dijon Mustard White Wine Sauce** and heat until contents begins to simmer. Remove pan from heat and set aside.

4 FINISH & SERVE

- Let **chicken** rest for 5 minutes. Serve **chicken** atop the **broccoli rabe**.

*Chicken is fully cooked when internal temperature reaches 165° F.



SHARE YOUR CREATION ON SOCIAL MEDIA!

#IMFEELINGSaucy