

Pan-Roasted Chicken with Salsa Verde, Warm Grain Salad, and Roasted Hakurei Turnips

For your **Chicken**:

Season two skin-on chicken breasts with salt and pepper.

In a pan sear chicken breasts on medium-high heat, in two Tablespoons of oil, skin side down.

Once a nice brown has been achieved, move to an oven safe dish (keeping skin side down) and allow to finish in an oven at 350 degrees for 20-25 minutes or until the internal temperature is above 165 degrees.

Grain salad:

- 1 1/2 cups farro verde-(Bring a pot of salted water to a boil, add farro and cook for 15 -20 minutes, until tender)
- 2 Tablespoons pickled ramps, minced
- 2-3 fresh radishes, sliced thin
- chopped parsley
- salt and pepper to taste

Roasted Turnips and Asparagus:

Cut 3-5 turnips in halves or quarters to equal sizes. Chop asparagus into two inch pieces.

Parboil (partially boil) in salted water. (Other herbs, & seasonings of your choice can be added to the water as well.)

Place turnips cut side down in a pan with asparagus on medium-high heat for 5-7 minutes until cooked.

Salsa Verde:

- 1 cup chopped whole pepperoncini (banana peppers)
- 1/2 cup cocktail onions (we substituted house pickled local ramps)
- 3 Tablespoons capers, drained
- 5 anchovies
- 1 garlic clove, peeled and crushed/chopped
- 1 1/2 Tablespoons extra virgin olive oil or as needed

Slowly simmer all together for 30-35 minutes.

Blend in food processor, blender or similar.

Once smooth, add in:

- 2 Tablespoons minced fresh flat parsley
- lemon juice
- salt & pepper to taste

And stir together.