



## Chicken Thighs, Baby Artichokes, Olives & Meyer Lemon

*Chef Partner Signature: Chris Cosentino*

<b>INGREDIENT</b>	<b>AMOUNT</b>	<b>UNIT</b>
Chicken Thighs, boneless	4	each
Baby Artichokes, cleaned and cut in half	8	each
Green Garlic, sliced in rings	28	grams
Green Olives, pitted	34	grams
Basil, leaves	5	grams
Flat Leaf Parsley, leaves	5	grams
Extra Virgin Olive Oil	35	grams
Salt, kosher	10	grams
Black Pepper	3	grams
Vegetable Stock	500	grams
Lemon Juice	10	grams

### **METHOD**

1. In a nonreactive pan, over medium high heat, add the olive oil, season the chicken thighs with salt and pepper.
2. Place in the pan skin side down, let cook for 5 minutes then move the chicken to make room for the artichokes skin side down in the pan. Let the chicken and artichokes cook for 10 minutes then flip the chicken and artichokes.
3. Add the green garlic let cook for a few minutes then deglaze with the vegetable stock and let simmer uncovered for 10 minutes.
4. Add extra virgin olive oil, pitted olives, lemon zest and juice let the sauce emulsify by moving the pan in a circular movement, then add the basil and parsley. Adjust the seasoning and serve on a hot platter.