

Salt and Pepper Chicken with Spring Quinoa Pilaf



INGREDIENTS

1/4 c. olive oil

8 small bone-in, skin-on chicken thighs

Kosher salt

Ground pepper

1 c. quinoa, rinsed

2 tbsp. unseasoned rice wine vinegar

4 scallions, sliced

3 radishes, thinly sliced

Small carrot, grated

3 oz. Feta, crumbled

1/4 c. Fresh basil leaves

DIRECTIONS

1. Preheat oven to 450 degrees.
2. Heat 2 tbsp oil in large skillet over medium-high heat.
3. Season chicken with salt and pepper. Cook skin-side down, in batches, until skin is gold and crispy, 5 to 7 minutes.
4. Return chicken to skillet, skin-side up and transfer skillet to oven.
5. Roast until internal temperature of chicken reaches 165 degrees, 18 to 22 minutes.
6. Cook quinoa according to package directions.
7. Whisk vinegar and remaining 2 tbsp oil in bowl. Add scallions, radishes, carrot, feta, basil and quinoa. Toss to combine.
8. Serve chicken over quinoa pilaf.



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