

Wine & Dine with Elyse Winery

Roasted Chicken Thighs with Puttanesca Sauce & Zucchini Salad

Serves 4

Anchovy-Tomato Sauce

2-3 cloves garlic, chopped

1 small yellow onion, chopped

½ cup extra virgin olive oil

½ teaspoon chili flakes

2-3 anchovy fillets, chopped

1 32-ounce can peeled, whole tomatoes (chopped or put through a food mill)

Basil stems (leaves removed for later use)

In a sauce pot, combine olive oil and garlic. Cook over medium heat – watch carefully so as not to burn. Once garlic is *lightly* toasted, add the onion, chili flakes and anchovy. Sweat until the onions are translucent. Add tomatoes and basil stems. Lower heat and cook slowly for 30 minutes. Season with salt & black pepper.

Chicken and Puttanesca, Zucchini Salad

4 boneless chicken thighs

1 large clove garlic, thinly sliced

½ teaspoon chili flakes

2 green zucchini - 1 diced, 1 shaved thinly

2 yellow zucchini - 1 diced, 1 shaved thinly

1 small eggplant – diced

1 red bell pepper, 1 yellow bell pepper – roasted, skins and seeds removed, then diced

¼ cup niçoise olives, pitted and sliced in half

2 tablespoons non-pariel capers, rinsed

Fresh basil and parsley

Preheat oven to 450°. In a large sauté pan, on high heat, heat olive oil until smoking point. Place boneless chicken thighs (seasoned on both sides with salt and pepper) skin side down in the pan and place on the bottom rack of preheated oven. Forget about them for 10 minutes. Now let's make the puttanesca.

In a large sauté pan, lightly toast sliced garlic in a little olive oil. Add chili flakes and diced zucchini. Season well with salt & black pepper. Add eggplant, peppers, olives, capers and enough anchovy-tomato sauce to just cover the vegetables. Heat thoroughly and taste for salt & pepper. Finish sauce with lots of chopped basil and parsley.

For the salad: Shave the ribbons of zucchini on a mandolin into a mixing bowl. Toss with a little olive oil, lemon juice, more basil and salt & pepper.

Fill 4 warm bowls with puttanesca. Remove chicken thighs from the oven. Turn them over and place one in each bowl. Arrange zucchini ribbons around chicken.

From Chef Richard Reddington of Redd Restaurant, Yountville