



## MELISSA'S ROASTED CHICKEN

### INGREDIENTS

- 4 to 6 organic chicken leg quarters, skin on
- 2 medium yellow onion, sliced in  $\frac{3}{4}$ " rounds
- Paprika for seasoning
- Salt and freshly cracked black pepper
- 8 rosemary sprigs, cut in half (leaving leaves on stems)
- 1 whole lemon cut into 6 quarters
- 2-3 tbsp Parmigiano Reggiano (quantity depending on amount of chicken used)
- Olive oil for drizzling, preferably from Kitchen76
- 1/3 cup water
- 1/2 cup of Two Sisters Unoaked Chardonnay

### DIRECTIONS

In a large baking pan, layer the sliced onions and season with olive oil, salt and cracked pepper. Lay over each onion a sprig of rosemary. If long, just cut the rosemary in half. Take your chicken quarters and lay them upside down over the onions and rosemary. Season with salt, cracked pepper and paprika then flip over and season the other side with a finishing touch of a drizzle of olive oil over chicken.

After seasoning, tuck the lemon quarters between the chicken.

Take the remainder of the rosemary and tuck evenly as well between the chicken pieces. Sprinkle the grated cheese evenly over the chicken and then pour the water and wine between the chicken. Be sure there is a shallow layer of liquid. Add more water if needed. Cover tightly with aluminum foil and bake in a preheated 400 degree oven for 1 to 1 ½ hours. After that time, remove the foil and continue cooking for 30-35 minutes or until chicken has a nice golden crust and that the chicken reaches a minimum of 160 degrees.

Accompany your meal with a side of rice, vegetables, and crusty bread.

Savour alongside a refreshing, chilled glass of Unoaked Chardonnay!

### WINE PAIRING

Two Sisters Unoaked Chardonnay

Roasting tends to elevate flavour, and this chicken dish takes full advantage of that as the meat takes on the flavour of the onions, herbs, spices and lemon it has cooked with. The chicken harmonizes beautifully with the Unoaked Chardonnay, which brings a lovely fruitiness with lemony citrus, as well as hints of ginger and a sweet herb and spice character. The wine will also complement all the vegetable, herb and spice notes which have infused the chicken during roasting.

TWO SISTERS