

# Roasted Chicken

RECIPE BY CHEF SERGIO CORREA

leeks, Shiitake & corn, sea-salted fingerling potatoes, pan jus

## Ingredients

1 whole chicken / cut in half  
1 each leek/ wash, cut in thin coins  
4 oz Shiitake mushroom/ julienne cut  
1 cup fresh corn kernels  
2 tbl spoons unsalted butter

2 garlic cloves  
2 cups chicken stock  
1 cup olive oil  
Salt & pepper to taste  
Fresh thyme

## Chicken

1. In a medium heat skillet, sear the half chicken with one tablespoon of butter and salt & pepper until golden brown on both sides. Place aside
2. Roast in 350F oven for 20 min, turning every five minutes

## Pan Jus

1. Deglaze skillet with chicken stock
2. Add fresh garlic and thyme
3. Reduce by half
4. Mount with butter
5. Season to taste

## Potatoes

1. Preheat oven to 350F for 15 min
2. Rub potatoes with oil salt & pepper
3. Roast for 25 minutes at 350F
4. Remove when tender to touch
5. Set it aside

## Leeks, Shiitake & Corn

1. In a medium heat skillet, sautee in this order, leeks (until transparent), shiitake and corn

## PLATING

Lightly press potatoes with your hand and place on plate. Place chicken on top of potatoes. Place veggies on top of chicken and spoon Pan jus over food.

# PALOMA 17

COCKTAIL PAIRING

## Ingredients

1.5 oz Blanco Tequila  
0.5 oz Pamplemousse liqueur  
0.5 oz Lime juice  
1 oz Grapefruit juice  
0.5 oz Simple syrup  
1 oz Q Mixer's grapefruit soda

