

Pan-Seared Chicken Legs

*with Purple Smashed Potatoes, Brussels Sprouts
& Warm Bacon Vinaigrette*

Typically, when we think of potatoes, a large white spud comes to mind. In this recipe, we use a different, more colorful variety. Purple potatoes are a type of fingerling potato native to South America. They offer more antioxidants than their more pale relatives, and have an earthy and slightly nutty flavor, which goes perfectly alongside the chicken and Brussels sprouts. Enjoy!



Ingredients

- 8 Ounces Purple Potatoes
- 7 to 8 Ounces Brussels Sprouts
- 1 Bunch Chives
- 1 Bunch Parsley
- 1 Clove Garlic
- 1 Shallot
- 2 Slices Bacon
- 2 Chicken Leg Quarters
- 1 Tablespoon White Wine Vinegar



Makes 2 Servings
About 600 Calories Per Serving

Instructions



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Cut the potatoes into bite-sized pieces. Trim the ends off the Brussels, then cut them in half lengthwise. Finely chop the chives. Roughly chop the parsley. Peel and mince the garlic, smashing until it resembles a paste. Peel and thinly slice the shallot. Cut the bacon into small pieces.



Cook the potatoes:

Once the water is boiling, add the **potatoes**. Cook 12 to 14 minutes, or until very tender when pierced with a fork. Drain and return to the pot. Add the **garlic paste, all but a pinch of the chives, half of the parsley, and 1 tablespoon of olive oil**. (Reserve some chives for garnish and parsley for the sauce.) Using a fork, smash the potatoes until well combined and smooth. Season with salt and pepper to taste. (Reserve some chives for garnish and parsley for the sauce.)



Cook the bacon:

While the potatoes boil, cook the bacon. In a medium pan, cook the **bacon** on medium-high 4 to 5 minutes, or until caramelized and crispy, stirring occasionally. Transfer to a paper-towel-lined plate, leaving any fat in the pan.



Cook the chicken & Brussels sprouts:

Season the **chicken** with salt and pepper. In the same pan, heat the bacon fat on medium until hot. Add the chicken and cook 5 to 6 minutes on the first side, or until browned. (Loosely cover the pan with aluminum foil to help the chicken cook through faster.) Turn over the chicken, then add the **Brussels sprouts**, replacing the foil cover. Cook 2 to 4 minutes, then flip the Brussels sprouts. Cook 3 to 5 minutes longer, or until the chicken is cooked through and the Brussels sprouts are browned. Transfer both to a plate, leaving any juices in the pan. Cover the plate with aluminum foil to keep warm.



Make the bacon vinaigrette:

In the same pan, add the **shallot** and cook on medium 1 minute, or until softened, stirring. Add the **white wine vinegar** and $\frac{1}{4}$ cup of water, scraping up any bits on the bottom of the pan. Cook 2 to 3 minutes, or until slightly reduced in volume, stirring occasionally. Stir in the **cooked bacon** and the **remaining parsley**. Remove from the heat.



Plate your dish:

Divide the potatoes and Brussels sprouts between 2 plates. Lay the chicken over the top and spoon the the bacon vinaigrette over the chicken. Garnish with the **remaining chives**. Enjoy!