

# Roast Chicken & Potato Latkes

*with Savoy Cabbage & Apple-Mustard Chutney*

Latkes are delicious potato pancakes traditionally served during the Hanukkah festival. Ours feature grated onion for extra flavor and matzo meal (made from ground matzo, a kind of unleavened bread) for irresistible crunch. These crispy pancakes make the perfect side for juicy, roasted chicken, savoy cabbage and mild celeriac (or celery root). A sweet and spicy chutney of sautéed apple, honey and whole grain mustard packs powerful flavor when dolloped on top of the latkes, chicken and vegetables.



## Ingredients

- 2 Bone-In, Skin-On Chicken Thighs
- 10 Ounces Savoy Cabbage
- 1 Celeriac
- 1 Granny Smith Apple
- 1 Pound Russet Potatoes
- 1 Yellow Onion
- 1 Bunch Chives

## Knick Knacks

- 1 Tablespoon Honey
- 1 Tablespoon Whole Grain Dijon Mustard
- ¼ Cup Matzo Meal
- 1 Teaspoon Chicken & Latke Spice Blend  
(Caraway Seeds, Ground Yellow Mustard, Dried Thyme & Ground Nutmeg)

**Makes 2 Servings**

**About 700 Calories Per Serving**

**Prep Time: 15 min | Cook Time: 30 to 40 min**



1



## Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Core the cabbage and cut into 4 wedges. Using a sharp, sturdy knife, peel and medium dice the celeriac. Peel and halve the onion; medium dice 1 half, leaving the remaining half intact. Peel, core and medium dice the apple. Cut the chives into ¼-inch pieces.

2



## Roast the chicken & vegetables:

Place the **cabbage**, **celeriac** and **diced onion** on a sheet pan. Drizzle with olive oil and season with salt, pepper and **half the spice blend**; toss to thoroughly coat (keeping the cabbage wedges intact). Arrange in a single, even layer. Pat the **chicken** dry with paper towels and season on both sides with salt, pepper and the **remaining spice blend**. Place the seasoned chicken, skin sides up, on the sheet pan. Roast 28 to 30 minutes, or until the chicken is browned and cooked through and the vegetables are tender.

3



## Make the chutney:

While the chicken and vegetables roast, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **apple**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until softened. Add the **mustard** and **honey**. Cook, stirring frequently, 1 to 2 minutes, or until well combined; season with salt and pepper to taste. Transfer to a bowl and set aside in a warm place. Rinse and wipe out the pan.

4



## Form the latkes:

While the chicken and vegetables continue to roast, grate the **potatoes** and **remaining onion half** on the large side of a box grater. Place in a medium bowl and season with salt and pepper. Add the **matzo meal**; mix until well combined. Using your hands, divide the mixture into 6 equal-sized portions, squeezing out and discarding any excess liquid. Flatten each portion into a ¼-inch-thick round.

5



## Cook the latkes:

In the pan used to make the chutney, heat a thin layer of oil on medium-high until hot. Once the oil is hot enough that a drop of the latke mixture sizzles immediately when added to the pan, add the **latkes**. (If necessary, work in batches.) Cook 5 to 7 minutes per side, or until browned and crispy. Transfer to a paper towel-lined plate and immediately season with salt.

6



## Plate your dish:

Divide the **roasted chicken and vegetables** between 2 plates. Serve with the **cooked latkes** on the side. Top the chicken, vegetables and latkes with the **chutney** and **chives**. Serve any remaining chutney on the side. Enjoy!