




'23 Arneis Pairing

*Roast Chicken with
Pear, Shallots and Thyme*

- 8 chicken thighs bone in and skin on
- 1 tbs [garlic](#) minced
- 4 tbs mustard
- 4 tbs [honey](#).
- 1 tbs thyme leaves
- 2 tsp [Kosher salt](#)
- 1 teaspoon [paprika](#)
- 1 tsp ground black pepper
- 2 tbs olive oil
- 2 red Anjou pear cut into wedges
- 3 shallots or 1 med red onion cut into quarters
- 1/2 cup white wine ('23 Arneis)
- Parsley leaves finely chopped for garnish

Directions

- Preheat oven to 425 degrees Fahrenheit.
 - Dry chicken thighs well with paper towels, this will help the marinade stick to the meat better.
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Directions Cont'd

- To a medium sized bowl, add the minced garlic, Dijon, honey, herbs and spices and olive oil and whisk to combine.
- Place the chicken thighs in a wide dutch oven and pour honey mixture all over the chicken thighs, coating both sides evenly.
- Nestle the pear wedges and shallots around the chicken and pour the white wine in.
- Nestle a few sprigs of thyme and roast chicken in the oven for 20-25 minutes, until the chicken is cooked through and sauce has caramelized.
- Optional, place chicken under the broiler for a minute for extra sticky and crispy skin.
- Serve chicken thighs atop rice pilaf with pan juices, roasted pears and garnish with chopped parsley.