

GUASTELLO'S VILLAGE MARKET

Creamy Asparagus Chicken

Serves 4

Ingredients

4 bone-in, skin-on chicken-breast halves, split and patted dry
Kosher salt and freshly ground pepper
2 tablespoons unsalted butter
2 leeks, trimmed, thinly sliced, and well rinsed (4 cups)
½ cup dry white wine, such as Sauvignon Blanc
1 ½ cups low-sodium chicken broth
1 pound very small red potatoes (each 1-inch diameter), halved
1 pound asparagus, trimmed and cut into 2-inch pieces
¼ cup heavy cream
Dill sprigs, for serving

Instructions:

Preheat oven to 450 degrees. Season chicken with salt and pepper. In a large, straight-sided ovenproof skillet, melt butter over medium-high heat. Add chicken to skillet, skin-side down; cook until golden brown, about 5 minutes a side. Transfer to a plate.

Reduce heat to medium. Add leeks to skillet; cook, stirring frequently, until softened, about 4 minutes. Stir in wine; cook until almost evaporated, 1 minute. Add broth and potatoes; season with salt and pepper. Bring to a boil, then add chicken, skin-side up; transfer to oven. Roast 15 minutes, then remove and add asparagus; season with salt. Cover and return to oven; roast until potatoes are tender and chicken is cooked through, about 10 minutes more. Transfer chicken to a plate. Stir cream into skillet, then return chicken. Serve, with dill.

Credit: marthastewart.com