

Farm-Fresh Flavors for *Spring*

Grilled Herb-Lemon Chicken Thighs With Cucumber-Yogurt Dipping Sauce

- 2 Tablespoons dried thyme
- 2 Tablespoons dried oregano
- 2 Tablespoons ground cumin
- 2 teaspoons onion powder
- 1 teaspoon pepper
- 1½ teaspoons salt, divided
- 12 bone-in chicken thighs, skin removed
- 1 lemon, halved
- 1 cup cucumber, peeled, seeded and shredded
- 1 cup plain, low-fat Greek yogurt
- 1½ Tablespoons lemon juice
- 2 Tablespoons chopped, fresh dill
- 2 garlic cloves, minced

Combine first 5 ingredients and 1 teaspoon of salt; stir until blended. Rinse chicken and pat dry. Rub lemon halves on all sides of chicken thighs, squeezing lemon juice from lemon. Rub seasoning mixture over chicken. Place chicken in a zip-top plastic freezer bag. Seal and chill 2 hours.

Meanwhile, combine cucumber, yogurt, lemon juice, dill, garlic and remaining ½ teaspoon salt, stirring well. Chill until ready to serve.

Preheat grill to 350° to 400°F (medium-high) heat. Remove chicken from bag, discarding bag. Grill chicken, covered with grill lid, 8 to 10 minutes on each side or until a meat thermometer inserted into thickest portion registers 180°F. Serve with Cucumber-Yogurt Dipping Sauce. **PREP:** 15 minutes **CHILL:** 2 hours **GRILL:** 20 minutes **YIELD:** 6 servings

Roasted Asparagus– New Potato Salad

- 1 pound fresh asparagus
- 1 pound small red potatoes, quartered
- 3 garlic cloves
- 2 Tablespoons olive oil
- 2 teaspoons Italian seasoning blend
- 1¼ teaspoons salt
- ½ teaspoon pepper
- ½ cup bottled olive oil and vinegar dressing
- 1 teaspoon chopped fresh thyme
- 1 teaspoon Dijon mustard
- 1 teaspoon fresh lemon juice
- Fresh arugula or mixed salad greens
- ⅓ cup crumbled farmer's cheese or feta cheese
- Garnish: lemon slices

Preheat oven to 400°F. Snap off and discard tough ends of asparagus. Cut into ½-inch pieces.

Combine asparagus, red potatoes, garlic, olive oil, Italian seasoning blend, salt and pepper in a large bowl; toss to coat. Place in a single layer in a lightly greased 15- x 10-inch jelly-roll pan.

Bake at 400° for 40 to 45 minutes or until potatoes are browned and tender.

Meanwhile, whisk together dressing and next 3 ingredients. Place cooked vegetables in a large bowl, and drizzle with desired amount of dressing; toss gently to coat. Serve at room temperature or chilled over arugula with any remaining dressing. Sprinkle with cheese. Garnish, if desired. **PREP:** 15 minutes

COOK: 45 minutes **YIELD:** 6 servings **FL**



This crowd-pleasing main dish and salad celebrate the best of what's in season.

BY SCOTT JONES

What's For Dessert?



Get our recipe for Vanilla-Buttermilk Panna Cotta with Strawberry Sauce at go.myFarmLife.com/springrecipes.