



## Spring *recipes*

*Jazz up chicken with this easy, flavor-packed herb rub. Pair with a hearty, roasted new potato–asparagus salad for a fresh-from-the-garden taste of spring.*

BY SCOTT JONES /// PHOTOS BY JASON WALLIS

### Baked Lemon–Herb Chicken Quarters

- 2 teaspoons lemon rind, grated
- 1 Tablespoon fresh lemon juice
- 3 cloves garlic, minced
- 2 Tablespoons fresh thyme, chopped
- 1 Tablespoon fresh rosemary, chopped
- ½ teaspoon salt
- ½ teaspoon pepper
- 6 chicken leg quarters

- 1.** Stir together lemon rind, lemon juice, garlic, thyme, rosemary, salt and pepper.
- 2.** Press fingers between skin and flesh of chicken; spread mixture evenly under skin over quarters. Cover or seal, and let stand 30 minutes.
- 3.** Preheat oven to 400°F.
- 4.** Place chicken on a rack in a broiler pan. Bake 40 minutes. Increase oven temperature to broil. Broil chicken 3 to 5 minutes or until skin is crisp. **PREP:** 15 min. **STAND:** 30 min. **BAKE:** 40 min. **BROIL:** 5 min. **YIELD:** 6 servings

### Roasted New Potato–Asparagus Salad

- 1 pound fresh asparagus
- 1 pound small red potatoes, quartered
- 3 garlic cloves
- 2 teaspoons Italian seasoning blend
- 2 Tablespoons olive oil
- ¼ teaspoon salt
- ½ teaspoon pepper
- ½ cup bottled olive oil-and-vinegar dressing
- 1 teaspoon fresh thyme, chopped
- 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

- 1.** Preheat oven to 400°F. Snap off and discard tough ends of asparagus. Cut into ½-inch pieces.
- 2.** Toss asparagus, red potatoes and garlic with Italian seasoning blend and olive oil in a large bowl; place in a single layer in a lightly greased 15- x 10-inch jelly-roll pan. Sprinkle with ¼ tsp. salt and ½ tsp. pepper.
- 3.** Bake at 400°F for 40 to 45 minutes, or until potatoes are browned and tender.
- 4.** Meanwhile, whisk together dressing and next 3 ingredients. Place 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:** 20 min. **BAKE:** 45 min. **YIELD:** 6 servings **FL**

### What’s For Dessert?



See the web-exclusive recipe for Strawberry-Buttermilk Pudding at [myFarmLife.com/springrecipes](http://myFarmLife.com/springrecipes).