



AND CAFE

## Recipe Featuring Our Preserved Lemons

### Roasted Lemon Chicken & Braised Vegetables

- 2 preserved lemons, rinsed
- 1 teaspoon freshly ground pepper
- 3/4 teaspoon salt
- 1 4-pound chicken, giblets removed
- 3 cups baby carrots
- 3 cups butternut squash, diced
- 1/2 cup onion, diced
- 1 cup chicken broth
- 1/2 bunch flat-leaf parsley

Preheat oven to 325 degrees F. Scrape the pulp from the lemons with a spoon; discard the seeds. Finely dice the rinds. Combine half the pulp, half the rind, pepper & salt in a small bowl. Reserve the remaining rind & pulp.

With your fingers, loosen the skin over the chicken breasts & thighs to make pockets, being careful not to tear the skin. Rub the lemon pulp mixture under the skin.

Combine carrots, squash & onion in a medium baking dish. Sprinkle with half of the reserved rind & the remaining pulp. Add broth. Set the chicken on top of the vegetables. Tie parsley together with kitchen string. Place the remaining rind & the parsley inside the chicken cavity.

Roast the chicken, basting with pan juices occasionally, until an instant-read thermometer inserted into the thickest part of the thigh registers 165 degrees F, 1 1/2 to 1 3/4 hours.

Transfer the chicken to a cutting board; let rest for 15 minutes. Transfer the vegetables & pan juices to a serving dish. Discard the parsley. Carve the chicken & serve with the vegetables.

### Sautéed Spinach with Red Pepper & Preserved Lemon

- 1 pound baby spinach
- 1/2 preserved lemon, rinsed & diced
- 1 red pepper, diced
- 1 clove garlic, minced
- 2 tablespoons olive oil

Heat the olive oil in a medium saute pan. Add garlic, lemon & red pepper; cook until the garlic is golden, & the pepper & lemons are softened. Add the spinach, cook until limp. Salt & pepper to taste.