

Vintner's Cellar Franchising Inc.

January 2012

January Wine Of The Month

This month our featured wine will be Riesling available in any level.

Valid at Participating locations only.



January Recipe: Roast Salsa Chicken

A saucy roast chicken dinner, complete with potatoes and vegetables, takes a lot less work than you think.

Ingredients

- 3 to 4 bone-in chicken breasts or legs
- 1 cup (250 mL) thick salsa, hot or medium
- 2 to 3 potatoes
- 2 sweet peppers or 4 small zucchini, sliced
- 1/2 cup (125 mL) fresh coriander

Nutrients per serving

- 34 g protein
- 13.7 g fat
- 34.2 g carbohydrates
- 3.3 mg iron
- 50 mg calcium
- 397 calories

Directions

1. Preheat oven to 400 F (200 C). Place chicken, skin-side up, in a large greased baking pan with shallow sides.
2. Spread salsa over top of chicken. Slice unpeeled potatoes into big French fry-style wedges, about 1 in (2.5 cm) wide. Scatter in pan around chicken. Cover pan with foil, sealing only two sides.
3. Seed peppers and slice into strips. Or slice zucchini into bite-size pieces. Bake chicken in centre of oven 400F (200C) for 15 minutes. Uncover and baste chicken. Stir potatoes to coat with pan juices. Continue baking, uncovered, for 15 more minutes.
4. Scatter peppers or zucchini over chicken and potatoes. Continue roasting for 10 to 15 minutes. Sprinkle with coriander and serve.