



Mustard Roasted Chicken Thighs

PAIRED WITH LUCA CHARDONNAY



Creamy citrus & spice flavors from the Chardonnay pair beautifully with the mellow sweetness of the potatoes and spicy bite of the mustard.

SERVES 4

- ¼ cup whole grain or Dijon mustard
- 2 tablespoons fresh thyme leaves or 2 teaspoons dried
- 1 tablespoon extra virgin olive oil
- 2 pounds skin-on chicken thighs
- Kosher salt and black pepper
- 3 large sweet potatoes, cubed
- 1 large red onion, cut into wedges
- 3 tablespoons extra virgin olive oil

INGREDIENTS

Combine mustard, thyme and 1 tablespoon oil in a small bowl. Spread evenly on chicken thigh skin (or on flesh if using skinless). Sprinkle thighs with salt & pepper.

Preheat oven to 425°. Toss sweet potatoes and onion in a bowl with remaining olive oil to coat. Season with salt and pepper. Spread vegetables on a large heavy oiled roasting pan or baking sheet. Arrange chicken on top of vegetables, skin side up. Roast chicken and vegetables until veggies are tender and golden brown and chicken skin is nicely browned and cooked through, 35-45 minutes. Remove from oven & serve.

Enjoy with Luca Chardonnay

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