



# Roasted Chicken with Avgolemono Sauce

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## Ingredients

1/4 c Olive Oil  
1 4 lbs Chicken, halved, backbone removed  
1 c Chicken Stock  
1/4 c White Wine, Pinot Grigio  
2 lg Eggs  
2 med Lemons, zested and juiced  
1 T fresh Dill, plus additional to serve  
Sea Salt and freshly ground Black Pepper, to taste

Categories: Main Dish - Chicken, Main Dish - Greek

Servings: 4

Start to Finish Time: 1 hour

Preparation Time: 10 minutes

Cooking Time: 50 minutes

Description: The original recipe came from Chef Michael Symon, The Chew

## Directions - Chicken

- 1) Preheat oven to 400°F
- 2) In a large sauté pan, add olive oil and heat over medium-high heat. Season chicken halves with Kosher salt and freshly ground black pepper. Place chicken halves in the pan, skin-side down, and cook until golden brown, about 2-3 minutes. Flip and cook on the other side until golden brown, about 2-3 minutes.
- 3) Carefully drain the oil from the pan and place in the oven to continue roasting, about 20-25 minutes or until a thermometer registers 165°F. If the skin of the chicken is getting too dark, shield with a piece of foil and continue roasting.
- 4) Remove the chicken from the oven and place on a cutting board, tented with foil. Allow to rest for 10 minutes.

## Directions - Avgolemono Sauce

- 1) Meanwhile, make the sauce. Place the same sauté pan over medium heat and add the chicken stock and the white wine. Bring to a simmer and whisk, scraping any browned bits off of the bottom of the pan.
- 2) In a medium bowl, add the eggs, lemon juice and zest, whisk to combine. While continuously whisking, gradually add the hot stock mixture to the eggs, then return the mixture to the sauté pan. Cook over medium-low heat, stirring constantly, until thickened, about 2 minutes. Remove from the heat and stir in dill. Season with Kosher salt and freshly ground black pepper.

## To Serve

- 1) Cut the chicken into 4 pieces. Spoon the sauce onto the plates or platter and place the chicken pieces on top. Garnish with additional dill and serve.

Notes: Be careful not to boil the sauce and scramble the eggs. If the eggs overcook, strain the sauce.

