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www.baylaurelculinary.com



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Zaatar Roasted Chicken Thighs:

- 4 Tbsp Zaatar
- 2 Tbsp Olive Oil
- 3 cloves Garlic, crushed
- ½ Lemon, juice only
- 2 Chicken Thighs, with legs attached

Mix first 4 ingredients together to make marinade for chicken. Marinate chicken in mix over night. Heat oven to 400°. Place chicken on foil, place in a roasting pan & roast for 30 min or until done, golden and crispy. Let chicken rest in a warm place for 5 min then serve with sheep's milk potatoes & baby carrots. Drizzle extra olive oil on chicken for flavor, if desired.

Sheep's Milk Potatoes:

- 2 small Russet Potatoes, peeled
- ½ cup Sheep's Milk Feta
- 3 Tbsp Butter
- ¼ cup Whole Milk
- Salt and Pepper to taste

Place potatoes in a small saucepan & cover with cold water with plenty of salt & bring to a boil. When potatoes are tender, drain off water & dry the potatoes a bit in the hot pan. Remove from heat when dry, run potatoes through a food mill or a ricer to mash, put back in pot & add butter. Mix, add cheese & milk. Check for seasoning.

Baby Carrots:

- 1 handful Baby Carrots, peeled if needed, but not necessary
- 1 Tbsp Olive Oil
- Salt, to taste

Heat oven to 400°. Place carrots on a foil lined sheet pan & roast for 15 min or until done. Serve with chicken and potatoes.



Zaatar Roasted Chicken Thighs with
 Sheep's Milk Potatoes and Baby Carrots

BBH-1016 Square Plate Black
 10 1/8"W x 1 1/8"H 1 doz



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