



## NUT CRUST -MUSTARD ROASTED CHICKEN

Chicken, pine nuts, mustard, and garlic—the perfect combination! What we always hear is “Are there seconds?” Enough said.

One 4 lb. chicken  
5 large garlic cloves, minced  
2 Tbs. Dijon mustard  
2 Tbs. dry white wine or dry vermouth  
2 Tbs. extra-virgin olive oil

1 Tbs. soy sauce  
1 tsp. Tabasco or Sriracha Hot Chili Sauce  
1 tsp. dried thyme leaves, crushed  
1/2 tsp. Kosher salt  
4 Tbs. [Nuts and Herb Fish Mix](#)

### Nut and Herb Mix Ingredients

1 cup Farm Fresh Nuts [Raw Almonds](#)  
1 cup Farm Fresh Nuts [Raw Cashews](#)  
1 cup Farm Fresh Nuts [Raw Large Macadamia Nuts](#)  
1 cup Farm Fresh Nuts [Raw Georgia Pecans](#)  
1 cup Farm Fresh Nuts [Raw Shelled Pistachio Kernels](#)  
½ cup of the following dried spices  
Chive, Cilantro, Garlic, Oregano, Mint, Parsley, Rosemary, Thyme

Preheat the oven to 450°. Using poultry shears, cut along each side of the chicken backbone and remove it. Turn the chicken breast side up and press on the breastbone to flatten the chicken. Using a sharp knife, cut partway through both sides of the joint between the thighs and the drumsticks. Cut partway through the joint between the wings and the breast. These cuts help the chicken to cook faster and more evenly between the white and dark meat.

In a bowl, mix all of the remaining ingredients, except for the **Nut and Herb Mix**. Turn the chicken skin side down in a non-stick oven proof skillet and spread it with half of the mustard mixture. Sprinkle on 2 Tbs. of the **Nut and Herb Mix** all over evenly on the back side of the chicken. Turn the chicken skin side up; spread with the remaining mustard mixture and sprinkle on the remaining **Nut and Herb Mix**, evenly, all over.

Set the skillet over high heat and cook the chicken until it starts to brown, 5 minutes. Transfer the skillet to the oven and roast the chicken for 30 minutes, until the skin is browned and the chicken is cooked through. Let the chicken rest for 5 minutes. Transfer the chicken to a cutting board or platter, cut it into 8 pieces and serve with LOVE. Enjoy!!