



Martin's Classic Vinaigrette

INGREDIENTS

2 tablespoons finely chopped shallots
¼ cup champagne vinegar
¼ teaspoon Diamond Crystal Kosher Salt
2 teaspoons Dijon mustard
2 teaspoons finely chopped herbs
(*ie. chives, parsley, basil*)
¾ cup extra-virgin olive oil
Freshly ground black pepper to taste

DIRECTIONS

1. Place all the ingredients in a screw-top jar and shake to combine. Taste and adjust the seasonings. If not using dressing right away, cover and refrigerate, whisking or shaking again before use.

Delicious Roasted Chicken & Vegetable Roast

INGREDIENTS

¾ cup Martins classic vinaigrette
4 bone-in skin-on chicken thighs
½ pound cherry tomatoes
½ pound cauliflower florets
½ pound Brussels sprouts

DIRECTIONS

1. Pre-heat your oven to 375 degrees
2. In a bowl add the tomatoes, cauliflower and dressing, toss together then place in an oven-proof casserole dish.
3. In the same bowl add the chicken and make sure chicken is fully coated with dressing, then place chicken in same casserole dish, and pour over any leftover dressing.
4. Place in oven and cook for 45 minutes until internal chicken temperature reached 165 degrees.
5. Serve family style from casserole dish
Note: 20 minutes into cooking time turn the chicken & vegetables and spoon (baste) with juices using a spoon.