



# Roasted Airline Chicken with Artichokes Barigoule

Ingredients	Yield: 4 Servings			
Slab Bacon, Cut Into 1/4" Strips	4 oz			
Garlic Cloves, Lightly Crushed	4 cloves			
Yellow Onion, Sliced Thin	2 cups			
Celery Stalk, Sliced Thin	1 cup			
Carrots, Peeled and Sliced Thin	1 cup			
Lemons, Juiced	1/4 cup			
White Cooking Wine	2 cups			
Chicken Broth	6 cups			
Extra Virgin Olive Oil	1 cup			
10% Oil	1/4 cup			
8oz Airline Chicken Breasts	4 each			
Ground Pepper	1 Tbsp			
Celery Stalk, 1/8" Slices	1 cup			
Lemon Zest Strips	1 Tbsp			
Slab Bacon, Cut Into 1/4" Strips and Cooked	1 cup			
Artichoke Heart Halves	32 each			
Fresh Thyme, Stemmed	1 Tbsp			

## Preparation Instructions:

For the Barigoule Broth;

1. In a stainless steel sauce pot over medium heat, cook the bacon until the fat is rendered, about 5 minutes.
2. Add garlic cloves and onion. Sweat another 5 minutes.
3. Add celery, carrot, lemon juice, and white wine. Simmer until wine is reduced by half.
4. Add chicken broth and olive oil and simmer 30 minutes. Strain, cool and reserve.

To serve;

1. In a medium saute pan over high heat, heat the 10% oil until it just smokes. Add chicken breasts meat side down and sear 1 minute. Remove pan from heat and flip each breast over. Immediately put pan with chicken in 450F oven. Cook skin side down 10-15 minutes until thick part of breast is firm and cooked through. Remove and rest.
2. While chicken is cooking, in medium stainless steel sauce pan, bring 2 cups of barigoule broth to a simmer. Add artichoke hearts, celery, cooked bacon, thyme leaves and lemon zest. Bring back to a simmer and keep warm.
3. Divide artichoke hearts and sauce with garnishes between 4 large serving bowls. Heap artichoke hearts in center of bowl. Place chicken breast on artichoke hearts and finish plate with a drizzle of extra virgin olive oil.
4. Serve immediately.

Ingredients	Product Brand Name	Maines Product	Amount	
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		Code #		
BACON SL SLAB 14/17 GOLD	PRAIRIE CREEK	061768	4 oz	
GARLIC WHOLE PEELED	MARKON	097210	4 cloves	
ONION YELLOW JUMBO	MARKON	097504	2 cups	
CELERY STALK JUMBO PREMIUM	MARKON	097135	1 cup	
CARROT JUMBO BULK EASTERN	FRESH	097095	1 cup	
LEMON CHOICE CALIFORNIA	FRESH	096185	¼ cup	
WINE COOKING SAUTERNE	REGINA	305400	2 cups	
BROTH CHICKEN	KATYS KITCHEN	289336	6 cups	
OIL OLIVE EXTRA VIRGIN	TRIFOGLIO	370868	1 cup	
OIL BLEND 10% OLVE 90% SOY ZTF	DIVO	370851	¼ cup	
CHIX AIRLINE BREAST 8 OZ FRESH	ESPOSITO	070631	4 each	
SPICE PEPPER BLACK CAFE	CULINARY SECRET	345631	1 Tbsp	
CELERY STALK JUMBO PREMIUM	MARKON	097135	1 cup	
LEMON CHOICE CALIFORNIA	FRESH	096185	1 Tbsp	
BACON SL SLAB 14/17 GOLD	PRAIRIE CREEK	061768	1 cup	
ARTICHOKE HEARTS 40-50 CT	DUET	220013	32 halves	
HERB THYME FRESH	FRESH	097302	1 Tbsp	