

# Frank's Herbed-N-Roasted Chicken Thighs

*Pick up about a dozen plump chicken thighs, skin them, wash them, pat them dry, and generously sprinkle them with a concoction of herbs and spices, and stash them in a 400 degree oven until they're honey brown and roasted to a "fall-off-the-bone tenderness." Then stack two-per-person atop a plate of hot ziti pasta, drizzle on the pan juices, and serve with a side of pan-braised, buttered spinach. It just don't get no better than this, no, bruh!*

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**4 Tbsp. extra virgin olive oil**  
**2 large onions, coarsely chopped**  
**5 ribs of celery, coarsely chopped**  
**1 bell pepper, coarsely chopped**  
**6 medium carrots, coarsely chopped**  
**1/2 cup parsley, coarsely chopped (leaves and stems)**  
**1/2 lb. baby bellas mushrooms, thick sliced**  
**20-30 fresh garlic cloves, whole**  
**3 bay leaves, whole**  
**10-12 chicken thighs, skinned and washed**  
**2 tsp. Frank Davis Poultry Seasoning**  
**3 tsp. Frank Davis Grill-N-Broil Seasoning**  
**1 tsp. Hungarian paprika**  
**3 oz. fresh rosemary leaves, shredded**  
**2 oz. fresh thyme, shredded**  
**4 oz. fresh sweet basil, chiffonade cut**  
**3/4 cup white wine**  
**2 Tbsp. heavy whipping cream**  
**1 tsp. Kitchen Bouquet**  
**4 Tbsp. sweet cream butter, melted**  
**6 cups ziti pasta, cooked al dente**  
**1/2 cup Romano cheese, shredded**  
**1 tsp. black pepper, coarsely ground**

This is essentially an extremely easy "family" recipe which, when served, actually tastes like you've been working on it for days on end! But if you never tell, then neither will I!

Start off by rubbing down the insides of a baking pan with the 4 tablespoons of olive oil. Be sure to select a pan that will be large enough to comfortably accommodate all of the chicken thighs. Then, after uniformly mixing them together, take all the coarsely chopped vegetables—*onions, celery, bell pepper, carrots, parsley, mushrooms, and garlic (along with the bay leaves)*—and distribute them evenly on the bottom of the pan, tossing them lightly in the olive oil. At this point, immediately slide the pan into a 400 degree preheated oven, start the "vegetable roasting" process, and begin seasoning the chicken.

To do that, place the skinned and washed thighs on a large sheet of freezer wrap (this protects the countertop from contamination) and pat them dry with a couple of sheets of absorbent paper towels. Then begin liberally sprinkling each one with the poultry seasoning, the grill-n-broil, and the paprika. You need to remember that this is the only seasoning the entire dish will get, but be careful not to over-season the chicken thighs, either. *It's the one single mistake most cooks make!*

When the thighs are ready, remove the baking pan from the oven with a pair of mitts (*be careful—it's gonna be hot!*) and set it on the countertop on a couple of trivets. Then place all the chicken pieces directly atop the roasted veggies, taking care that they do not touch each other. Then when the dish has been assembled, evenly place the fresh thyme, fresh rosemary, and fresh basil into the baking pan. Finally, stir together the wine, heavy cream, and Kitchen Bouquet and pour it, too, evenly over the chicken.

Now carefully and tightly cover the pan with a sheet of heavy-duty aluminum foil, return the pan to the oven, and continue to cook for 45 minutes. Then, when the allotted time has expired, open the oven, remove the foil, brush each thigh with the melted sweet cream butter, and brown the chicken for 10 minutes more.

When you're ready to eat, ladle out a plate of the hot ziti. Then scatter on a fistful of shredded Romano cheese, sprinkle on a touch of coarse-ground black pepper, top the pasta with two roasted thighs,

drizzle on some of the natural pan juices, and serve alongside a generous helping of buttered fresh spinach. This recipe should give you enough to feed six guests (or at least three real hungry chicken lovers!).

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**Chef's Notes:**

**You can use a disposable aluminum pan to make this recipe if you want.**

**Do you really need all that garlic? Probably not! But if you like good garlicky flavored chicken and sauce (and especially if you like to snack on softened creamy garlic pods), I'd put them in just as the recipe suggests.**

**"Baby bellas" are small little Portabella mushrooms. Many of the finer supermarkets are carrying them these days.**

**If you don't have my seasonings on hand, you can substitute a couple of teaspoons of my homemade "Salt-n-Pepper" mix. To do this you mix together in an airtight container equal parts of kosher salt and coarse-ground black pepper. If you want to "flavor" the mix, stir in a little onion powder, garlic powder, and celery salt to taste.**

**It is recommend that you allow the vegetables to roast alone on their own for at least 15 minutes before placing the chicken on top of them. This sweetens them and begins the "sweating" process that produces the pan drippings.**

**To pan-braise the fresh leaf spinach, take a straight-sided brazier or chicken fryer with a tight fitting lid, melt down 3 Tbsp. of unsalted margarine or bacon drippings, sauté 1/3 cup chopped veggie seasonings from the produce department of your favorite supermarket, and stir in 2 bags of prewashed fresh spinach leaves. Then place the lid on the pan and allow the spinach to "braise" over medium-high heat for about 5 minutes or until it fully wilts. Finally, finish off the dish by sprinkling on 1 tsp. Frank Davis Vegetable Seasoning and a little extra butter or margarine.**

**You can serve the pan drippings one of two ways: (1) Simply spoon out the au jus (pan gravy) and the softened vegetables together, or (2) Strain out the softened veggies, serve them on the side or toss them out completely, and spoon just the au jus over the pasta. Actually, there's another way, too—just pour the entire contents of the baking pan into a Vita-Mix, a blender, or a food processor and puree it into an emulsion. You talk about some good?**