

THYME-ROASTED CHICKEN SALAD WITH WARM WHITE WINE & BACON DRESSING

1 whole chicken
10-12 short sprigs fresh thyme
olive oil
salt and pepper
2-3 cloves garlic
1-2 cups white wine
3-4 strips bacon, prepared and chopped
distilled vinegar
1/2 teaspoon corn starch
salad greens



Preheat oven to 400 degrees Fahrenheit. Remove chicken from packaging and transfer to baking dish. Drizzle with olive oil so that chicken's surfaces are glazed with the olive oil. Scatter sprigs of thyme throughout the dish, even on the chicken. Salt and pepper the chicken. Place whole cloves of garlic in dish.

Bake, covered with aluminum foil. After thirty minutes, remove foil and add wine. Continue to make until internal temperature reaches about 170 degrees, or another 15-30 minutes. Allow to cool enough to slice and handle.

In a food processor, blend wine and juices from chicken with bacon. Taste and add vinegar to taste. If you want a thicker dressing, add a small amount of corn starch to dressing in a skillet over low heat. Serve over arugula, spinach, or other salad greens.

Recipe and photo courtesy of Jennifer Raper, www.kitchenpsycho.com