

Crispy Salt and Pepper Chicken with Carmelized Fennel and Shallots

4 servings

INGREDIENTS

3 ½ lb chicken
¼ cup flour
2 large fennel bulbs 1 ½ in slices
4 shallots halved
4 garlic cloves
3 Tbsps olive oil
2 tsps kosher salt
¾ tsp freshly ground pepper
¾ tsp ground white pepper
2 Tbsps chopped fresh parsley

DIRECTIONS

1. Preheat oven to 400
2. Place chicken pieces and flour in a large plastic bag and toss to coat evenly
3. Shake off excess flour
4. Place chicken, fennel, shallots, garlic in a single layer on the prepared baking sheet
5. Drizzle with olive oil and sprinkle with salt and peppers
6. Bake until the chicken is cooked through and the skin is crispy - 40-45 minutes
7. Sprinkle with the parsley before serving

