

Free-Range Chicken Served with Garlicky Greens and Salsa Verde

Salsa Verde

½ cup fresh rosemary, leaves removed from stems
½ cup fresh oregano, leaves removed from stems
1 bunch Italian flat-leaf parsley
6 garlic cloves
2 tsp. crushed red pepper flakes
3 tbsp. sherry vinegar
extra virgin olive oil, enough to make a cover herbs

Directions:

Chop rosemary, oregano, parsley, and garlic together until texture is fine. Put into bowl with red pepper flakes and sherry vinegar, and add olive oil to cover herbs. Stir together and refrigerate. It's important to make the salsa verde at least one day ahead of time. The recipe will make more than you need for this dish, but it keeps for several days in the refrigerator and is great with other grilled meats.

Garlicky Greens

1 bunch lacinato kale
1 cup chicken stock
2 tbsp. butter
roasted garlic cloves
salt
red chile flakes

Directions:

Chop greens and wash. Blanch in boiling water until just tender. Shock in ice water to stop the cooking. When ready to serve, combine the greens with chicken stock and butter and heat through. Stir in garlic cloves and season to taste with salt and chile flakes. Toss together, drain, and serve.

Wood-grilled Chicken

1 whole chicken
2 cloves of garlic, sliced
½ cup fresh rosemary stems, bruised
½ lemon, sliced
extra virgin olive oil
kosher salt

Directions:

Cut the chicken into quarters. Cover with the remainder of the ingredients and marinate overnight. Grill chicken and serve with garlicky greens and salsa verde.