Lemon Chicken With Asparagus

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Ready In 45 min

Rating ★★★★★ (23)

Roasting a cut-up chicken with bunches of asparagus and scallions makes for an easy, savory meal that doesn't stint on vegetables. The key here is to pile the asparagus into a mound, next to the chicken, so everything fits on the same pan. The stalks on top get brown at the edges, while the ones underneath soften but stay bright green. A lemon-mustard sauce spiked with coriander and garlic brings everything together. If you'd rather, you can substitute 3 ½ pounds of your favorite bone-in chicken parts here for the whole, cut-up bird.

INGREDIENTS

Yield: 4 servings

FOR THE CHICKEN

1 chicken, cut into 8 pieces (3½ to 4 pounds) or use chicken parts

2 teaspoons fine sea or table salt, more as needed

1 teaspoon ground coriander

1 teaspoon paprika

Extra-virgin olive oil, for drizzling

1 pound asparagus, ends trimmed

1 bunch scallions, thinly sliced

½ cup torn soft herbs, such as mint, dill or parsley (or a combination)

FOR THE LEMON DRESSING

PREPARATION

Step 1

DRESSING

1 lemon

2 garlic cloves, finely grated or minced

Salt and pepper

½ teaspoon ground coriander

1 teaspoon Dijon mustard

4 tablespoons extra-virgin olive oil

Step 1

Prepare the chicken: Season chicken all over with salt, coriander and paprika. If you have time, set aside for 30 minutes at room temperature or up to 24 hours, covered, in the refrigerator.

Step 2

Heat oven to 425 degrees. Arrange chicken pieces on one side of a sheet pan and drizzle lightly with oil. Roast for 15 minutes.

Step 3

Remove from oven and pile the asparagus on the other side of the pan, top with the scallions, and sprinkle lightly with salt. Drizzle chicken and asparagus with a little more oil.

Step 4

Return pan to oven and continue to roast until chicken is golden and cooked through and the asparagus is tender, 15 to 20 minutes. (If the breast pieces are done before the dark meat, transfer them to a plate and cover with foil to keep warm.)

Step 5

While the chicken cooks, make the dressing: Finely grate the lemon zest into a small bowl. Halve the lemon and squeeze the juice into the same bowl. Add the garlic, a pinch each of salt and pepper, and the coriander and whisk well. Whisk in mustard and olive oil. Taste and add more salt, mustard or oil, if needed, to make it bright and very tangy.

Step 6

Drizzle lemon dressing over chicken and asparagus, coating everything well, and serve topped with fresh herbs.

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