

Roasted Achiote Chicken with Fresh Peaches & Sweet Corn

2 SERVINGS | **HANDS ON TIME: 15 minutes** | **TOTAL TIME: 45 minutes**

Windy Meadows Family Farm Boneless Chicken Breast, thawed
J & B Farm Corn, shucked and washed
Texas Farm Patch Peaches, washed and pitted
Agua Dulce Aquaponic Lettuce, root ball discarded, leaves picked and washed
Lua Brazil Pão de Queijo (Brazilian Cheese Bread), kept frozen until immediately before use
Farmhouse Kitchen Achiote Marinade, stirred well before use
Farmhouse Kitchen Pickled Green Tomatoes
Farmhouse Kitchen Peach Vinaigrette, shaken or stirred well before use
Salt and pepper
Olive oil

Preheat oven to 350°F degrees and adjust oven rack to middle and top position.

STEP 1 Add the chicken, 1 tbsp. oil, and achiote marinade to a 9 x 9 baking dish. Turn the chicken to coat in the marinade and cover the dish with foil. Let sit at room temperature for at least 20 minutes while the oven preheats. (Note: For even more flavorful results, you can marinate the chicken for up to 36 hours in the refrigerator. Remove the baking dish from the refrigerator at least 30 minutes before baking.)

STEP 2 Add the cheese bread to a baking sheet and bake on the top oven rack for 35-40 minutes until puffed and golden brown all over. (Note: Alternatively, bake in a toaster oven for 22-25 minutes.)

STEP 3 Bake the chicken on the middle oven rack for 15 minutes. Remove the foil and baste the chicken with the marinade using a spoon. Re-cover the baking dish and continue cooking for an additional 15-25 minutes. Smaller pieces of chicken will cook more quickly than larger pieces. Begin checking for doneness after 15 minutes. The internal temperature should reach 165°F when measured at the thickest part. Set aside, covering with foil to keep warm, until ready to serve.

STEP 4 While the chicken and cheese bread bake, prepare the vegetables. Set the corn, stem-side down, in a wide bowl. Hold the corn upright with your non-dominant hand and use a sharp paring knife to shave the kernels from the cob by slicing in a downward motion. The kernels will fall into the bowl. Rotate the corn until all kernels have been removed. Chop the peaches into small cubes or wedges and tear the lettuce into bite sized pieces. Add to the corn. Toss the salad with half of the peach vinaigrette. Season to taste with salt, pepper, and additional vinaigrette.

STEP 5 To serve, add a bed of dressed salad to the serving plates. Slice the chicken into medallions or cubes and top the salad. Garnish with pickled green tomatoes and serve with warm Brazilian cheese bread. Enjoy!