

Jerk Chicken with Cornbread and Jalapeno-spiced Pecans

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

Windy Meadows Family Farm Chicken Leg Quarters, thawed
Martinez Farm Okra, washed, stem end trimmed
Village Farm Tomatoes, washed and cored
Farmhouse Kitchen Jerk Chicken Marinade
Farmhouse Kitchen Cornbread
Farmhouse Kitchen Jalapeno-spiced Pecans
Salt and pepper
Olive or vegetable oil
Water

NOTE: You can prepare ahead by marinating the chicken per Step 1 for up to 36 hours in advance.

STEP 1 Preheat the oven to 400°F degrees and adjust the oven rack to the middle position. Add the chicken and marinade to a bowl. Thoroughly cover the meat with the marinade. Cover with a lid or plastic wrap and refrigerate for at least 30 minutes before cooking. Alternatively, add the chicken and marinade to a zip-top bag. Seal the bag and use your hands to squeeze and distribute the marinade.

STEP 2 Line a baking sheet with foil and drizzle with 1 tbsp. oil. Remove the chicken from the bowl and arrange the pieces on the baking sheet. Pour any leftover marinade over the chicken. Roast the chicken for 25-35 minutes, or until the internal temperature of the chicken, when measured at the thickest part, reaches 165°F. If you prefer a more crisp skin, place the chicken under the broiler for 3-5 minutes before serving.

STEP 3 While the chicken is baking, chop the okra and tomatoes into 1/2" pieces and set aside. Roughly chop the pecans and set aside.

STEP 4 Place a saute pan over medium heat and add 1 tbsp. oil. When the oil begins to shimmer, add the chopped okra and season with 1/2 tsp. salt and pepper. Saute for 3-4 minutes until the okra just begins to turn bright green, then add the chopped tomatoes. Stir in 1/4 cup of water and reduce the heat to medium-low. Partially cover with a lid and simmer the vegetables until the okra softens, about 10-15 minutes. The tomatoes will break down and form a chunky sauce. Season with salt and pepper to taste.

STEP 5 Add the cornbread to the oven to warm through and lightly crisp, about 5 minutes.

STEP 6 Serve the jerk chicken with a side of stewed okra and tomatoes topped with chopped jalapeno-spiced pecans, and warm cornbread.

Enjoy!