

CHICKEN HERB SEASONING

Moderate salt, moderate red pepper heat, onion and garlic with herbal notes mark the flavor profile. Use with any poultry, or with red meats, hearty roasted vegetables, beans, legumes, pasta or protein-based salads and soups. Try 3 tablespoons of seasoning to each pound of unseasoned food. Apply before or after cooking.

Sales Code : 5528 • Pack Sizes: 6/21 oz. Food Service and 25# Box



GRILLED HALF CHICKEN WITH STONE FRUIT & BASIL PISTACHIO VINAIGRETTE



▶ SCAN ME

BARON SPICES & SEASONINGS

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INGREDIENTS

- ½ organic chicken (small)
- 1T Baron Chicken Herb Seasoning
- 3 halves stone fruit, grilled (peaches, nectarines or apricots)
- 4 to 6 fresh cherries, pitted, grilled
- Basil
- 5 baby potatoes, blanched, grilled
- 3 to 5 red onion rings, grilled

VINAIGRETTE INGREDIENTS

- 1 C pistachios, minced
- ½ C champagne vinegar
- 1 C olive oil
- ½ C expeller-pressed pistachio oil
- 1 t dijon mustard
- 1 T tarragon, chopped

VINAIGRETTE

- Combine ingredients and mix well.

GRILLED CHICKEN

- Season the chicken liberally with Baron Chicken Herb Seasoning.
- Grill mark chicken on presentation side, finish in convection oven.

FRUIT

- Oil and season fruit halves lightly with Baron Chicken Herb Seasoning
- Grill fruit until cooked through with visible grill marks.

PLATE

- Place finished chicken on the plate.
- Toss basil leaves, stone fruit and potatoes in a bowl with vinaigrette.
- Garnish chicken with stone fruit, potatoes and basil.
- Drizzle additional vinaigrette around plate.