



THE PENDULUM

APRIL 28-MAY 1, 2021



"If you combine wine + dinner, the new word is winner."

What's in the Box?

- 1 lb. Chicken Thighs
- 1 lb. Ground Beef
- 1 lb. Beef Fajita Sausage
- 1 Pork Tenderloin
- Pork Demi Glace

Beef Fajita Sausage

Our beef fajita sausage is an all beef sausage that has salt, pepper, cumin, chili powder, paprika, garlic, sauteed onions and peppers. These sausages are perfect for adding a little something special to Taco Tuesday. They are also delicious sliced on top of cilantro rice and black bean bowls. However you decide to use them, we know you will love them!



Braised Chicken with White Wine and Spring Peas

Ingredients

2 tablespoons olive oil
1 pound bone-in, skin-on chicken thighs
Salt and pepper, to taste
1/2 cup dry white wine
1 clove garlic, minced
2 shallots, minced
1 cup chicken stock
2 tablespoons fresh lemon juice
1 tablespoon whole-grain mustard
12 small gold potatoes, halved
6 fresh thyme sprigs
2 cups fresh English peas
Garnish: fresh thyme



Instructions

Preheat oven to 350°. In a large Dutch oven, heat oil over medium-high heat. Season chicken thighs with salt and pepper. Cook chicken until golden brown, 3 to 4 minutes per side. Add wine to pan, stirring to remove browned bits. Add garlic, shallot, broth, lemon juice, and mustard; cook over medium-high heat until sauce is slightly reduced, 5 to 6 minutes. Add potatoes and thyme. Transfer Dutch oven to preheated oven, and bake until potatoes are tender, 40 to 50 minutes, adding peas during final 20 minutes of cooking. Garnish with thyme, if desired.

Pork Tenderloin with Demi Glace

Preheat oven to 400 degrees and lightly grease a large baking dish. Pierce tenderloin all over with a fork. Rub oil onto all sides of the meat. Generously salt and pepper the pork. Bake for 25-35 minutes until outside is browned and crispy and centers are cooked through to desired doneness (you can take them out on the early side if you like the centers a little pink). Spoon juices from the dish over the meat. Allow to rest for 5-10 minutes before slicing. Warm the pork demi glaze and pour over sliced pork.

