



## Nuts Over Fish Cashew Nut Topping

I have liked the products from Nuts Over Fish for quite some time. Cinde Vandette, the owner of this company whom I met about 18 months ago at a Fancy Foods Show, is a delight. She wanted me to try all of her products, which I joyfully did, and particularly loved the pistachio one, using it on fish, chicken, vegetables, anything!



## Ingredients

Serves 4-5

- ◇ One 4 lb. chicken
- ◇ 5 large garlic cloves, minced
- ◇ 2 Tbs. Dijon mustard
- ◇ 2 Tbs. dry white wine or dry vermouth
- ◇ 2 Tbs. extra-virgin olive oil
- ◇ 1 Tbs. soy sauce
- ◇ 1 tsp. Tabasco or Sriracha Hot Chili Sauce
- ◇ 1 tsp. dried thyme leaves, crushed
- ◇ 1/2 tsp. Kosher salt
- ◇ 4 Tbs. Nuts Over Fish Cashew Topping

## Instructions

1. Preheat the oven to 450°. Using poultry shears, cut along each side of the chicken backbone and remove it. Turn the chicken breast side up and press on the breastbone to flatten the chicken. Using a sharp knife, cut partway through both sides of the joint between the thighs and the drumsticks. Cut partway through the joint between the wings and the breast. These cuts help the chicken to cook faster and more evenly between the white and dark meat.
2. In a bowl, mix all of the remaining ingredients, except for the Nuts Over Fish Cashew Topping. Turn the chicken skin side down in a non-stick oven proof skillet and spread it with half of the mustard mixture. Sprinkle on 2 Tbs. of the Nuts Over Fish Cashew Topping all over evenly on the back side of the chicken. Turn the chicken skin side up; spread with the remaining mustard mixture and sprinkle on the remaining cashew topping, evenly, all over.
3. Set the skillet over high heat and cook the chicken until it starts to brown, 5 minutes. Transfer the skillet to the oven and roast the chicken for 30 minutes, until the skin is browned and the chicken is cooked through. Let the chicken rest for 5 minutes. Transfer the chicken to a cutting board or platter, cut it into 8 pieces and serve with LOVE. Enjoy!!

## Notes