

*Buckwheat Honey Roasted Airline Chicken Breasts with Black Truffle oil,  
Yukon Gold Hash, and Grilled Asparagus*



Ingredients

4-airline chicken breasts 6-8 oz each \*  
½ cup olive oil  
Kosher salt  
Ground black pepper  
1/2 cup plus 4 tbsp buckwheat honey  
4 tsp black truffle oil  
2 pounds Yukon gold potatoes, skin on, medium diced  
½ pound yellow onion, diced small  
8 oz red bell pepper, diced small  
8 oz green asparagus, peeled  
1-½ cups chicken stock  
1 tbsp cold, unsalted butter

Procedure

1. Preheat oven to 300°F, and preheat your grill.
2. In a heavy bottomed oven proof sauté pan, heat 2 tbsp olive oil. Season the chicken breasts well with salt and pepper.
3. Place the chicken in pan, skin side down.
4. Sear the chicken breasts until the skin is brown and crispy.
5. Turn the chicken breasts over, so crispy skin is up. Drain excess oil out of pan.
6. Drizzle approximately ¼ cup buckwheat honey over each chicken breast.
7. Place in preheated oven until cooked through, when a thermometer inserted into the center reaches 165°F, approximately 10 minutes. Drizzle each chicken breast with approximately ½ tsp black truffle oil.
8. Remove chicken from pan and set aside. Add chicken stock and stir remove cooked on bits on bottom of pan. Place on stovetop. Bring to a boil, and then reduce to a simmer.
9. Simmer until liquid is reduced by half. Season with salt and pepper. Swirl in 1 tbsp. cold unsalted butter.

10. In a separate heavy bottomed sauté pan, heat 4 tbsp. olive oil. Add the onions, peppers, and potatoes. Season well with salt and pepper. Sauté until all sides of the potatoes are brown, and the potatoes are tender, stirring when needed.
11. Prepare asparagus by breaking the stalks when they snap naturally. Using a vegetable peeler, peel the bottom one -two inches of the asparagus.
12. Toss well with 2 tbsp olive oil, and season well with salt and pepper.
13. Sear on a hot grill until tender.
14. Slice chicken on a bias, leaving the bone in one piece. Serve with 4 oz. of potato hash, and 4-6 sprigs of asparagus, and 1-2 oz of sauce. Drizzle the chicken with approximately ½ tsp truffle oil, and 1 tbsp buckwheat honey.

Serves 4

- Airline chicken breasts are skin on chicken breasts that have just the wing bone attached. Either ask your butcher to do it for you, or just use boneless, skin on breasts.

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