



## Roast Chicken with persiMon®, Fennel and Olives

Adding persiMon®, fennel and olives to this classic roast chicken recipe gives a touch of Mediterranean flair to this delicious, home-comfort-food dish.

**Makes 6 servings**

### Ingredients

1 whole chicken (3-1/2 pounds, 1.75 kg), cut into 8 pieces and breasts halved crosswise  
1 tbsp (15 ml) paprika  
1 tsp (5 ml) salt  
1/4 tsp (1 ml) pepper  
2 tbsp (30 ml) parsley, chopped  
1 persiMon®, topped and cut into 1/2-inch (1 cm) wedges  
1 fennel bulb, topped and cut into 1/2 -inch (1 cm) wedges  
1/2 cup (125 ml) cracked green olives, pitted and halved  
1 tbsp (15 ml) olive oil  
salt and pepper

### Preparation

Preheat oven to 425°F.

Line a rimmed bake sheet with parchment paper. Place the chicken pieces in a large bowl.

Add the paprika, salt and pepper and half of the parsley; toss to coat.

Place the chicken, skin side down on the tray and bake for 20 minutes.

Place the persiMon® wedges, fennel, olives and remaining parsley in a separate bowl.

Add olive oil, season with salt and pepper and toss to coat.

At the 20 minute mark turn the chicken pieces over.

Add the persiMon®, fennel and olives to the bake sheet and bake for an additional 20–25 minutes, turning once halfway through.

Cook until the fennel is browned and the chicken is cooked through.

Serve with rice or salad.

**PER SERVING:** 336 calories, 20 g fat, 5 g saturated fat, 89 mg cholesterol, 661 mg sodium, 9 g carbohydrates, 3 g fibre, 4 g sugars, 29 g protein. % RDI: 4% calcium, 15% iron, 10% vitamin A, 15% vitamin C.

