



Total Time
110 MIN.

Serving & Size
1 SERVING (1 THIGH, 1 DRUMSTICK, 1 CUP SAUCE)

Difficulty
DIFFICULT

Yields
24

Try this delicious chicken dish made with Swanson® Natural Goodness® Chicken Broth. Perfectly complimented with flavors from garlic, rosemary, fresh vidalia onions and served over noodles.

Nutrition Facts	
Serving Size	1 SERVING (1 THIGH, 1 DRUMSTICK, 1 CUP SAUCE)
Amount Per Serving	
Calories 558	
% Daily Value	
Total Fat 21.4g	33%
Saturated Fat 4.7g	24%
Cholesterol 194mg	65%
Sodium 410mg	17%
Total Carbohydrate 52g	17%
Dietary Fiber 2.5g	10%
Protein 35.8g	72%
Vitamin A 5%	Vitamin C 9%
Calcium 4%	Iron 20%

INGREDIENTS

	WEIGHT	MEASURE
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all-purpose flour		2 cups
black pepper, ground		1 tbsp.
bone-in chicken thigh	98 oz.	24 ea.
chicken drumstick	111 oz.	24 ea.
canola oil		1/2 cups
Vidalia onion, chopped		1 qt.
garlic, peeled, minced		1/2 cups
Swanson® Natural Goodness® Chicken Broth , 49 oz container		2 cans
fresh rosemary leaves, individual sprig(s)		24 ea.
lemon zest		3 tbsp.
fresh parsley, minced		1 cups
lemon zest		2 tbsp.
cooked noodles		1 1/2 gallons

TIP

In place of noodles, try serving with rice, mashed potatoes, turnips or parsnips.



INSTRUCTIONS

1. In deep, half hotel pan, mix flour and pepper; add chicken in batches and toss to coat completely. Place on clean sheetpan. CCP: Refrigerate below 40°F. until ready to use as directed.
2. In rondo or large, deep sauté pan, heat all but 1 Tbsp. oil over medium heat; brown chicken, in batches if necessary, until browned on all sides, about 10 minutes. Remove chicken pieces from pan and place in one layer in bottom of 2 full-size hotel pans to hold. CCP: Hold hot at 140°F or higher for service.
3. Pour off hot oil and discard. Add remaining 1 Tbsp. oil to pan and sauté onions, stirring often, for 5 minutes or until they start to brown.
4. Stir in garlic and continue to cook 3-4 minutes, stirring often.
5. Pour in Broth, rosemary and lemon and bring to a simmer. Pour hot mixture evenly over chicken in hotel pans. Cover and bake in 350°F. convection oven for 35-40 minutes or until chicken is cooked through. CCP: Cook to an internal temperature of 165°F. or higher for 15 seconds. CCP: Hold hot at 140°F or higher for service.
6. Just before serving stir in parsley and lemon zest.
7. **For Each Serving:** Scoop out 1 cup hot noodles into bottom of a soup plate and top with 1 chicken leg and 1 chicken drumstick. Ladle 1 cup broth over top and serve.