



Scarlett Wines

2019 CABERNET SAUVIGNON

Roasted Chicken with Blueberry-Balsamic Glaze

with Shallots and Thyme

A tart blueberry glaze complements cassis and blueberry; browned chicken adds savory balance beside the wine's toasted notes.

Serves 4 | Prep 20 min | Cook 45 min

INGREDIENTS

- 4 bone-in, skin-on chicken thighs
- 1 tbsp olive oil
- 1 tsp kosher salt; 1/2 tsp pepper
- 1 cup blueberries
- 2 shallots, sliced
- 2 tbsp balsamic vinegar
- 1/2 cup chicken stock
- 1 tsp thyme leaves
- 1 tsp honey

DIRECTIONS

1. Heat oven to 425°F. Season chicken with salt and pepper.
2. Brown chicken in oil in an ovenproof skillet, skin-side down, 5 min; remove. Soften shallots 3 min.
3. Add berries, balsamic, stock, thyme and honey. Return chicken skin-side up.
4. Roast 30-35 min, until chicken reaches 165°F. Rest 5 min; simmer sauce on the stove if needed to thicken. Serve with roasted potatoes.

POUR & SERVE

Pour gently and check for sediment; taste before choosing a short decant.