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*Tastemade*



*Tastemade Recipes*

# BUTTERMILK BRINED CHICKEN WITH SAUTÉED GREENS

**Main | Preparation Time: 1 hour | Total Time: 24 hours | Yield: 4 servings**

Rich and well salted buttermilk brine keeps the chicken moist and flavorful, paired with a side of sautéed greens this dish will bring a bit of southern flair to your next event. A trio of salts from Morton helps take this dish to the next level! Morton Kosher Salt is perfect for brining because its flat and flakey crystals dissolve in water and create a crystal clear brine. Morton Fine Sea Salt melts beautifully into your sautéed greens with its delicate texture. Always finish with a sprinkle of Morton Coarse Sea Salt to bring the most flavor out of your dish.

### Brine Ingredients:

- 2 cups buttermilk
- 1/3 cup olive oil
- 1/4 cup hot sauce
- 2 cloves garlic, crushed
- 1 ½ tablespoons Morton Kosher Salt
- 1 tablespoon black peppercorns, crushed
- 3 large sprigs rosemary
- 2 lemons, thinly sliced
- 2 tablespoons maple syrup
- 4 pounds skin on bone in chicken breasts, thighs and legs



**MORTON®  
KOSHER SALT**

### Roasting Ingredients:

- 2 tablespoons olive oil
- 1 teaspoon Morton Coarse Sea Salt
- 1 teaspoon pepper, freshly ground



**MORTON®  
COARSE SEA SALT**

### Sautéed Greens Ingredients:

- 1 ½ pounds hearty greens, such as rainbow chard, kale or collard greens
- 2 tablespoons olive oil
- 1/4 cup onion, chopped finely
- 1/2 teaspoon Morton Fine Sea Salt
- 3 cloves garlic, minced
- 1 tablespoon black peppercorns, crushed
- 1 tablespoon orange juice
- 1 tablespoon apple cider vinegar



**MORTON®  
FINE SEA SALT**

- 1** Mix all brine ingredients and whisk well. Add chicken to the brine, cover and refrigerate overnight or up to two days.
- 2** Preheat oven to 400 degrees Fahrenheit. Place chicken on a baking sheet. Drizzle with olive oil, then season with salt and pepper. Roast chicken for 45 minutes, then lower oven temperature to 300 and roast another 30 minutes, until juices run clear. Allow to rest for 10 minutes before serving. Finish with a sprinkle of Morton Coarse Sea Salt.
- 3** Wash and dry greens, remove stems and roughly chop the stems and leaves. In a large skillet heat the olive oil. Add the stems and onion, season with salt, and sauté until onion is soft, about 7 minutes. Add garlic and sauté 1 minute. Add chopped chard leaves and sauté for about 5 minutes until greens are wilted. Pour over the orange juice and apple cider vinegar and toss to coat. Serve immediately.

