



Kill-it with your Skill-et – The Series – Chicken Dinner, No Dishes – Virtual Cooking Class

Grocery, Tool List and Prep list

Recipe Title	Grocery Fresh	Grocery Dry	Tools Needed	Prep Ahead
crispy skinned lemony sicilian chicken with orzo	6 skin-on, bone-in chicken thighs (can use breast if you must ;) (about 2 pounds total) 1 rib celery 1 carrot 1 lemon Fresh mint or parsley	Kosher salt Freshly ground pepper Olive oil, divided 1 leek 8 ounces orzo Golden raisins Dry white wine Low-sodium chicken broth Toasted pine nuts	12 inch skillet (oven proof)	Have all ingredients ready
arugula, shaved fennel and pickled onion salad	1 lemon Fresh garlic 1 red onion 1 box baby arugula 1 bulb fennel	Red wine vinegar Sugar Extra virgin olive oil	Slicer, mandolin or sharp knife	Have all ingredients ready