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# Herb & Salt Roasted Chicken Legs

Total time: 50 min   Yield: 6 Servings

## Ingredients

4 whole chicken legs (skin on)  
1 tsp fresh thyme (minced)  
1 tsp fresh rosemary (minced)  
1 tsp fresh sage (minced)  
Hawaiian sea salt  
black pepper  
1 cup extra virgin olive oil  
2 clove garlic (thinly sliced)  
1 shallot (sliced thin)  
1 anchovy fillet (minced)  
1 pinch crushed red pepper  
2 Tbsp white balsamic vinegar or rice vinegar  
1 Tbsp honey  
2 cup tomatoes (cored, 1/2 inch diced)  
1/2 cup kalamata olives (pitted, roughly chopped)  
1/4 cup fresh basil leaves (torn)

Prep Time: 15 min   Cooking Time: 35 min   Total Time: 50 min

## Instructions

Preheat the oven to 425°F. Rinse the chicken legs and pat dry.

Combine the minced thyme, rosemary and sage in a bowl, season generously with Hawaiian sea salt and black pepper to taste, then sprinkle the mixture onto the chicken legs to coat. Place the chicken legs skin side up on a roasting pan or baking sheet. Bake until the skin is golden brown and the juices run clear, about 30 minutes.

While the chicken legs are baking, warm the olive oil in a frying pan over medium heat. Add the garlic, shallot and the anchovy and cook until they begin to simmer, sizzle, and begin to soften and turn translucent, about 4 to 5 minutes. Add the crushed red pepper, vinegar, honey, tomatoes, olives, salt and pepper to taste. Saute on medium heat for 5 minutes until the tomatoes begin to soften. Stir in the fresh basil, serve immediately over the chicken legs.

## Recipe brought to you by:

Chef Lee Anne Wong