Spiced Marinated Chicken with Orange, Fennel & Zucchini

Prep: 20 minutes plus marinating
Roast: 45 minutes • Serves: 6

- ½ cup fresh orange juice
- ¼ cup olive oil
- 3 tablespoons Dijon mustard
- 3 tablespoons honey
- 1½ tablespoons orange zest
- 1 tablespoon ground coriander
- 2 teaspoons salt
- 2 teaspoons ground black pepper
- 2 teaspoons sweet smoked paprika
- 1 teaspoon ground turmeric
- 6 skin-on chicken leg quarters
- 3 medium zucchini, cut diagonally into 1-inch pieces
- 2 medium bulbs fennel, quartered into wedges
- 2 medium oranges, sliced
- ½ cup dry white wine
- ¼ cup coarsely chopped fresh parsley leaves
- 2 tablespoons coarsely chopped fresh mint leaves
- ⅓ cup coarsely chopped pistachios (optional)

1. In large bowl, whisk together orange juice, oil, mustard, honey, zest, coriander, salt, pepper, paprika and turmeric. Divide chicken into 2 large zip-top plastic bags; place zucchini, fennel and orange slices into separate large zip-top plastic bag. Evenly pour orange juice mixture into each bag; seal bags pressing out excess air. Massage ingredients in bags to coat with marinade; refrigerate 3 hours.

2. Preheat oven to 425°F. Evenly spread chicken mixture, skin side up, onto large rimmed baking pan; evenly spread zucchini mixture onto second large rimmed baking pan. Roast chicken and vegetables 45 minutes or until internal temperature of chicken reaches 165°F and vegetables are tender.

3. Transfer chicken and vegetables to large serving plate; cover to keep warm. Pour off fat from drippings in chicken pan; place chicken pan across 2 burners. Add vegetable pan drippings and wine to chicken pan; heat to simmering over medium heat, stirring frequently to remove browned bits from bottom of pan. Reduce heat to medium-low; simmer 5 minutes or until slightly reduced.

4. Serve chicken and vegetables sprinkled with parsley, mint and pistachios, if desired, along with pan juices.

Approximate nutritional values per serving:
535 Calories, 28g Fat (7g Saturated), 138mg Cholesterol, 1139mg Sodium, 31g Carbohydrates, 6g Fiber, 34g Protein