

## Damn Fine Chicken

This easy and delicious Whole30-friendly recipe for roast chicken with caramelized shallots and a tangy vinegar sauce is one of my favorite weeknight meals!

Prep Time 10 mins

Cook Time 45 mins

Total Time 55 mins

Course: Dinner

Cuisine: Chicken, Gluten-free, Paleo, Whole30

Servings: 4 servings

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### Ingredients

2 large shallots minced\*\*

3 Calçot onions or scallions thinly sliced\*\*

3 tablespoons sherry vinegar or balsamic vinegar

3 tablespoons extra virgin olive or avocado oil, melted ghee, coconut oil, etc.

1 tablespoon coconut aminos

1 tablespoon Red Boat fish sauce

Kosher salt

Freshly ground pepper

10 drumsticks or 8 chicken thighs

\*\*in place of all the alliums, you can sub in 3 tablespoons of Penzeys Spices Sunny Paris Seasoning

Mix together the shallots, onions, vinegar, oil, coconut aminos, fish sauce, salt (2 large pinches), and pepper (several grinds) in a large bowl.

Then, plop the chicken on top, and use your hands to make sure it's well-covered in marinade.

Allow the chicken to marinate in the fridge for a few hours. Personally, if I know I'm going to be short on time (which is almost always), I marinate this dish in the morning – that way, the chicken'll be ready for me by the late afternoon, when I start preparing dinner.

When you're ready to cook, preheat the oven to 400°F on convection bake (or 425°F non-convection). Arrange the chicken (skin-side down) in an oven-safe baking dish and pop it in the hot oven.

Bake the chicken for 40-45 minutes, flipping the pieces halfway through the cooking time. If you want to brown the skin some more, broil it for a minute or two.

Arrange the drumsticks on a platter, and pour the cooking liquid over the chicken.

Simple and ridiculously good!

### Notes

You can marinate the chicken for up to 24 hours before roasting it!