



## Herb Roasted Chicken with Sautéed Greens

### Ingredients

- 4 Chicken Drumsticks
- 1 Tbsp [Fustinis Herbs de Provence Olive Oil](#)
- 1 Tbsp [Fustinis Garlic Olive Oil](#)
- 1 Yellow Onion, Small Dice
- 1 Clove Garlic, Shaved
- 1 Bunch Hearty Greens (Collards, Kale...), stemmed and Julienned
- 1 tsp [Fustinis Sherry Vinegar](#)

### Directions

#### Step 1.

Heat oven to 415°. Mix together the oils, and brush it all over the chicken. Place coated chicken on a rack on a sheet tray. Roast chicken for 15-20 minutes until cooked through.

#### Step 2.

While the chicken cooks, heat a pan over medium heat, and add onion and cook until translucent, add the garlic and sauté for 1 minute. Then, add the greens and continue to cook until tender, about 5-10 minutes.

#### Step 3.

When chicken is finished, add sherry vinegar to greens, season to taste, and plate them with the chicken.