



Roast Chicken with Fennel and Citrus

Ingredients

- 2 oranges, 1 lemon, and 1 grapefruit, all zested and suprêmed (segmented)
- ¼ cup [Fustini's Blood Orange olive oil](#)
- 3 tablespoons wholegrain mustard
- 1 tablespoon [Pineapple Mango Habenero jam](#)
- 1 teaspoon salt
- 2 bulbs fennel, cored and sliced
- 6 chicken drumsticks
- 1 bunch thyme
- fennel fronds for garnish

Directions

Step 1.

Into a large bowl, zest and suprême citrus, making sure to squeeze the juice out of the guts as well. Next, add the olive oil, mustard, apricot Pineapple Mango Habanero jam, and salt. Stir well to combine.

Step 2.

Add in the fennel, chicken, and thyme, and toss to coat, or marinade overnight. Dump everything into a 9x13 pan and roast in a 450° oven until cooked through, 20-30 minutes.

Step 3.

Remove chicken and fennel to a plate, spoon over the sauce and citrus and garnish with fennel fronds.