

# Lemon Sage Chicken and Cauliflower

## INGREDIENTS

<b>1 lb boneless, skinless chicken thighs</b>	<b>½ cup chicken broth</b>
<b>1 tbsp smoked paprika</b>	<b>½ cup heavy cream</b>
<b>1 tsp sea salt</b>	<b>⅓ cup shredded Parmesan cheese</b>
<b>1 tsp freshly ground black pepper</b>	<b>Juice of 1 lemon, plus slices for garnish (optional)</b>
<b>3 tbsp salted butter, divided</b>	<b>1 tbsp chopped fresh sage leaves</b>
<b>3 cups cauliflower florets</b>	
<b>3 garlic cloves, minced</b>	

1. Preheat the oven to 350°. Season chicken on both sides with paprika, salt and pepper.
2. In a large, ovenproof skillet, melt 2 tbsp of the butter over medium-high heat. Add the chicken and sear on both sides until golden brown, 2-3 minutes per side. Remove chicken to a plate.
3. Add the remaining butter to the pan and cook the cauliflower and garlic for about 3 minutes, stirring occasionally, until browned.
4. Stir in the remaining ingredients (except lemon slices). Cook until the sauce begins to bubble, about 5 minutes. Place the chicken back in the pan, transfer to the oven and roast for 15 minutes, or until the chicken is cooked through and no longer pink in the center.
5. To serve, divide the thighs and cauliflower among 2-4 bowls and spoon the sauce over the top; if desired, garnish with lemon slices.

Yields: 2-4 servings

Source: Excerpted from *Cauliflower Power* by Lindsay Grimes Freedman (Artisan Books). Copyright © 2019.