

PAIRS WITH 2025 LIQUID PREF · VIOGNIER

WEEKDAY

Sheet-Pan Ginger-Honey Chicken

with Roasted Peaches

SERVES 4

Caramelized stone fruit and fresh ginger speak directly to the wine's own aromatics — a one-pan echo of the glass.

echo — ginger dust · peach · caramel

INGREDIENTS

METHOD

8	bone-in, skin-on chicken thighs	01	Marinate the chicken Whisk together ginger, garlic, honey, soy sauce, olive oil, and lemon juice in a large bowl. Add the chicken, toss to coat, and marinate at room temperature for 15 minutes.
3	tblsp fresh ginger, grated		
2	garlic cloves, minced		
3	tblsp honey	02	Start roasting Preheat oven to 425°F. Arrange the chicken skin-side up on a sheet pan, season, and roast until the skin begins to crisp, about 25 minutes.
2	tblsp soy sauce		
2	tblsp olive oil		
1	lemon, juiced	03	Add the peaches Nestle the peaches cut-side up among the chicken pieces and spoon a little pan glaze over them. Continue roasting until the chicken reaches 165°F internally and the peaches are caramelized, about 15 minutes.
3	ripe but firm peaches, halved and pitted		
	salt and black pepper, to taste		
2	tblsp fresh chives or thyme, for garnish	04	Rest and serve Rest 5 minutes, then garnish with chives or thyme and serve with the pan juices spooned over top.

No fresh peaches? Frozen (thawed) or canned peach halves work fine — just pat them dry first. Serve over rice or with crusty bread to soak up the pan juices.