

Lemon Chicken with Asparagus  
"This Simple Dinner is Based on Asparagus,"  
By Melissa Clark  
"A Good Appetite," *The New York Times*  
May 7, 2026

Time: 45 minutes

Servings: 4

## Ingredients

*For the chicken*

- 1 chicken, cut into 8 pieces (3½ to 4 pounds) or use chicken parts
- 2 teaspoons fine sea or table salt, more as needed
- 1 teaspoon ground coriander
- 1 teaspoon paprika
- Extra-virgin olive oil, for drizzling
- 1 pound asparagus, ends trimmed
- 1 bunch scallions, thinly sliced
- ½ cup torn soft herbs, such as mint, dill or parsley (or a combination)

*For the lemon dressing*

- 1 lemon
- 2 garlic cloves, finely grated or minced
- Salt and pepper
- 1/2 teaspoon ground coriander
- 1 teaspoon Dijon mustard
- 4 tablespoons Dijon mustard

## Preparation

1. Prepare the chicken: Season chicken all over with salt, coriander and paprika. If you have time, set aside for 30 minutes at room temperature or up to 24 hours, covered, in the refrigerator.
2. Heat oven to 425 degrees. Arrange chicken pieces on one side of a sheet pan and drizzle lightly with oil. Roast for 15 minutes.
3. Remove from oven and pile the asparagus on the other side of the pan, top with the scallions, and sprinkle lightly with salt. Drizzle chicken and asparagus with a little more oil.
4. Return pan to oven and continue to roast until chicken is golden and cooked through and the asparagus is tender, 15 to 20 minutes. (If the breast pieces are done before the dark meat, transfer them to a plate and cover with foil to keep warm.)
5. While the chicken cooks, make the dressing: Finely grate the lemon zest into a small bowl. Halve the lemon and squeeze the juice into the same bowl. Add the garlic, a pinch each of salt and pepper, and the coriander and whisk well. Whisk in mustard and olive oil. Taste and add more salt, mustard or oil, if needed, to make it bright and very tangy.
6. Drizzle lemon dressing over chicken and asparagus, coating everything well, and serve topped with fresh herbs.