

Idiot's Kitchen Recipe – Roasted Chicken with Crispy Potatoes

Recipe from idiotskitchen.com – Adapted from Melissa Clark



Ingredients:

2 ½ - 3 pounds small, red skinned potatoes
1 4-5 pound chicken
3 Tablespoons olive oil, divided
½ lemon
1 whole head garlic, cut in half horizontally
1 bay leaf
12 sprigs fresh thyme
Salt & Pepper

Preheat the oven to 425 degrees.

Cut 2 ½ - 3 pounds of small, red skinned potatoes in halves, or quarters if they are large, and place them in a roasting pan. Season with 2 Tablespoons olive oil, salt & pepper, and toss to combine and coat.

Rinse a 4-5 pound chicken under cool water, remove any giblets, neck or other parts from the cavity, then pat dry inside and out. Drying is essential to getting a golden, crisp bird.

Cut a whole head of garlic in half horizontally. Keep the cloves intact rather than separating.

Season the inside cavity of the chicken with salt & pepper. Stuff the cavity of the chicken with the halves of garlic, half of a lemon, 1 bay leaf, and 12 sprigs of thyme. Close the cavity and secure with a toothpick.

Rub 1 Tablespoon of olive oil (or butter) on the outside of the chicken and season liberally with salt & pepper. Place the chicken breast side up on top of the potatoes.

Roast at 425° for 75-90 minutes, until the chicken is golden and the internal temperature of the chicken reads 160° on an instant read thermometer.

Cover the chicken with foil and let it rest 10 minutes before carving. Note – if your potatoes aren't totally golden and crispy, toss them in the drippings in the pan and return them to the oven for the 10 minutes while the chicken rests.

Serves 4 – easily expanded, great leftover.