

NOTE FROM ELAWA'S RESIDENT CHEF

When I'm not cooking at Elawa, I take pleasure in making this recipe at home fairly regularly. It's simple, delicious, and I never seems to tire of the house filling with the aromas of roasting chicken, onions, garlic, and root veggies. The whole bulbs of roasted garlic is probably my favorite part.

Enjoy!

- Chef Steve LoTempio

INGREDIENTS

Protein

1 whole chicken

Herbs & vegetables

1 lg. leek or onion

2-4 whole garlic bulbs

1 bell pepper

1 cup of white wine or beer

1.5 lbs. baby Yukon gold or red potatoes

1.5 lbs. of mix veggies, such as:

- Turnip
- Parsnip
- Carrot
- Cauliflower florets

1 lemon

4 rosemary sprigs

1 bunch of thyme

1 bunch of parsley

Seasonings

6oz/1.5 sticks of unsalted butter

Olive oil

Salt




2 tablespoons each of:

- Paprika
- Garlic powder
- Ground coriander
- Black pepper



PHOTO CREDIT: TIM DOUGLAS

One Pan Roast Chicken & Veggies

 4 servings  30 -45 minutes  Preheat: 425F/218C

INSTRUCTIONS

1. Slice 4oz/1 stick of butter and stuff it all in, between the skin and breast meat of the chicken. Stuff the cavity of the chicken with the lemon cut in half and half of the herbs left whole.
2. Tie the legs together with butcher twine and tuck the wings underneath. Drizzle olive oil over the skin, sprinkle with salt and pepper to taste and rub in to get all over the chicken.
3. Cut baby potatoes in half and root veggies into relatively uniform, approximately 1.5 in pieces. Dice leek/onion and peppers. Cut the tops off the garlic bulbs to expose the cloves.
4. Strip and chop remaining herbs, including the parsley stems.
5. Place all into a large bowl, drizzle with olive oil, add salt and all the spices to taste. Toss to distribute seasoning evenly.
6. Place all ingredients into a large roasting pan, spread out evenly, place chicken snugly atop the veggies and place in the oven for 20 minutes.
7. At that time, turn oven down to 375F/190C, stir veggies, rotate pan and add the wine or beer to the pan along with the remaining butter sliced up and distributed around the veggies.
8. Roast for another 20-30 minutes or until the chicken reaches an internal temperature of 165F/74C.
9. Remove and let chicken rest for 10-15 minutes before carving.