

CHIMICHURRI ROASTED CHICKEN AND POTATOES

Servings: Up to 4

Cooking Time: 2 Hours, 30 Minutes

“Fall weather means it’s the right time to turn on your oven and make this crisp-skinned, deeply flavorful chimichurri roasted chicken with schmaltzy Yukon Gold potatoes.”

INGREDIENTS

Chimichurri

- 2 tablespoons finely minced shallot
- 2 tablespoons red wine vinegar
- ½ teaspoon fine sea salt
- Zest of 1 lemon
- 2 teaspoons jalapeño, very finely minced or grated
- 1 bunch parsley (2 heaping cups), stems and all, very finely minced
- ¼ cup oregano leaves

Chicken

- 1 Farmer Focus Whole Young Chicken, giblets removed
- Fine sea salt
- 2 pounds Yukon gold potatoes, halved or quartered
- 2 tablespoon extra virgin olive oil

Developed By: Brooklyn Supper



DIRECTIONS

1. To make the chimichurri, combine the shallots, vinegar, sea salt, and zest in a small mixing bowl and set aside for 10 minutes. Using a fork, fold in the herbs, jalapeño, and the olive oil. Chimichurri will keep covered in the fridge for three days. Bring to room temperature before using or serving.
2. A day ahead of time (or 2 days, if you’re able), rub the chicken all over with sea salt. Carefully set chicken in a zip-top baggie and add 1/2 cup chimichurri. Carefully tip and press the bag to distribute the chimichurri marinade all over. Set in the fridge overnight.
3. When ready to roast the chicken, preheat oven to 425 degrees F.
4. Truss the chicken and place in a roasting pan with a rack or form a makeshift rack by crumpling foil into a v-shape and setting chicken in a large, deep sided baking pan; find details on how to truss a whole chicken here. Set chicken out for 30 minutes to come to room temperature.
5. Toss the potato with olive oil and 1/2 teaspoon sea salt. Tuck potatoes all around the chicken.
6. Roast chicken breast side up, for 30 minutes. Check the chicken and make sure the skin or wings are not burning at all. Place a loose foil shield over any parts that are. Rotate the chicken and continue roasting for 15 – 25 minutes longer, or until the internal temperature of the chicken hits 165 degrees F. As it approaches the right temp, check the chicken every 5 minutes.
7. Rest chicken for 10 minutes, then carve and serve alongside potatoes and the remaining chimichurri.