



ROAST CHICKEN WITH POTATOES, SHALLOTS AND BABY CARROTS

Makes 4 servings.

This recipe is an easy, convenient one pot dish.

INGREDIENTS

- One 3½ pound chicken, butterflied
- 5 tablespoons extra-virgin olive oil
- 1 lemon, cut into thin rounds
- Small bunch oregano
- Kosher salt
- Freshly ground black pepper
- 12 baby Yukon gold potatoes
- 8 small shallots
- ¼ pound baby carrots
- 12 pitted green olives

PREPARATION

1. Preheat the oven to 400F.
2. Pat the chicken dry and season with salt and pepper on both sides. Place in a roasting pan skin side up and brush with 2 tablespoons olive oil.
3. Place the lemon slices and the oregano under the chicken.
4. Rinse and dry the potatoes. Peel the shallots.

5. Place the potatoes, shallots, carrots and olives in a bowl, toss with 3 tablespoons olive oil and season with salt and pepper.
6. Scatter the vegetables around the chicken and roast for about 1 hour. The juices running from the leg joints should be clear. From time to time stir the vegetables.
7. Serve with the vegetables and accumulated juice.