



# SPATCHCOCK ROAST CHICKEN & POTATOES

 1 hour  
(brine overnight)

 Serves 4

Meal Difficulty



## COOKING DIRECTIONS

- 1 Spatchcock the chicken by removing the backbone: Place chicken on a cutting board breast-side down. Cut along one side of the backbone with sharp kitchen shears, starting at the tailbone and ending at the neck, until the chicken opens. Repeat on the other side until the backbone is free. (Discard or save for making stock). Now the interior of the breastbone is exposed. Use the tip of a sharp knife and make a small score down the center (this is optional but will make the next step easier). Press down firmly with your hands until you hear the breastbone pop and the chicken lays flat.
- 2 Pat chicken very dry. Sprinkle 1 tablespoon salt all over and season with freshly ground black pepper. If you plan ahead, place the salted chicken on a rimmed sheet pan and return to the refrigerator, uncovered, for 24 hours. This “dry brine” step will draw out excess moisture and result in extra crispy skin. Before proceeding, pat dry one more time.
- 3 Preheat oven to 500°F. (Note: if your oven runs hot and strong, cook at 475°F).
- 4 Cut potatoes in half and toss with 1/2 tablespoon olive oil, 1/2 teaspoon salt, and a few turns of black pepper. Heat remaining 1/2 tablespoon olive oil in the Carbon Steel Round Roaster over medium heat. Arrange potatoes cut-side down in one layer and cook without touching for 5 minutes. After 5 minutes, turn off the heat and lay the prepared chicken on top of the potatoes, breast-side up. Transfer the Carbon Steel Round Roaster to the oven and roast until golden brown and an instant-read thermometer reads 150°F, about 30-35 minutes. (The chicken will continue to cook as it rests).
- 5 Transfer chicken to a cutting board to rest. Stir the potatoes and add spring onions to the pan. Return Carbon Steel Round Roaster to the oven for 5 minutes, just until the onions start to wilt.
- 6 Carve chicken and nestle among the vegetables to serve.

## INGREDIENTS

1 (3 1/2 to 4 lbs) whole chicken, giblets removed

1 tbsp plus 1/2 tsp coarse kosher salt

freshly ground black pepper, to taste

1 1/2 lbs small Yukon gold or new potatoes, scrubbed

6-8 spring onions or green onions, white and light green parts cut into 1-inch pieces

1 tbsp olive oil, divided