

ROAST CHICKEN WITH POTATOES, FENNEL & HERBES DE PROVENCE



PREP TIME

15 Minutes



ROAST TIME

60 Minutes



SERVES

6-8



Ingredients

- 1 whole 4 to 5 lb chicken
- 4 tbsp unsalted butter, at room temperature
- 1 tbsp [Organic Fair Herbes de Provence](#)
- Salt and freshly ground black pepper, as needed
- 2 tbsp olive oil
- 2 fennel bulbs, quartered
- 1 yellow onion, quartered
- 1 lb baby potatoes
- 1 tbsp [Organic Fair Herbes de Provence](#)
- Salt and freshly ground black pepper

Steps to Make

1. Preheat oven to 450°F.
2. Remove chicken from refrigerator 30 minutes prior to roasting. Remove the backbone of the chicken by cutting down both sides of the spine with poultry scissors or with a chef's knife; remove the backbone. Place the chicken breast side down on the cutting board, crack the bone between the breasts with the heel of a knife, and score the underside of the breast bone with a knife. Push the chicken down with your hands so it spreads out and lies flat. Turn the chicken over so it's skin side up and press down with the heels of your hands on the chicken very firmly to flatten it as much as possible.
3. Using your fingers or the end of a wooden spoon, loosen the skin from the breast and thigh meat. In a small bowl, mash together butter, [Herbes de Provence](#), salt, and pepper. Gently spread half the butter underneath the skin. Rub the rest of the butter over the chicken.
4. Place the prepared chicken in the centre of a [roasting pan](#).
5. In a large bowl, toss together oil, fennel, onion, potatoes, [Herbes de Provence](#), salt, and pepper. Scatter vegetables around the chicken. Roast for 45 to 55 minutes, or until the juices run clear and instant-read thermometer inserted into the chicken thigh registers 165°F. Stir vegetables half-way through to ensure even roasting.
6. Allow the chicken to rest for 10 minutes before carving. Carve the chicken and serve with roasted vegetables on the side.