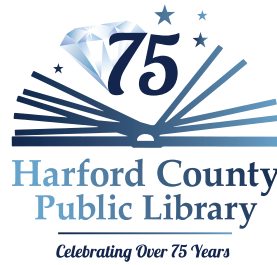




in
partnership
with



and



ROAST CHICKEN WITH HERB BUTTER ROASTED FINGERLING POTATOES

SERVES 6

INGREDIENTS

1 roasting chicken (5 to 6 pounds)
Salt and freshly ground black pepper, to taste
3 tablespoons butter, softened
1 tablespoon finely chopped mixed herbs
1 ½ pounds fingerling potatoes
Olive oil, as needed
Salt & pepper

DIRECTIONS

Roast Chicken with Herb Butter:

- 1** | Preheat the oven to 400°F.
- 2** | Wash the cavity of the chicken with cold water and dry with paper towels. Sprinkle the cavity with salt and pepper. Insert your index finger between the skin and breast to separate. Mix together the butter, herbs, salt, and pepper in a small bowl. Push the butter under the skin covering the breast.
- 3** | Cut fingerling potatoes in half lengthwise. Place in a bowl and lightly toss with some olive oil and salt and pepper. Place the potatoes in the roasting pan and place chicken on top.
- 4** | Place in the oven and immediately reduce the heat to 350°F. Bake for 20 minutes per pound, basting occasionally.
- 5** | When finished cooking, loosely cover the chicken with aluminum foil and let stand 10 minutes before carving. If desired, make gravy.