

Roast Chicken with Potatoes

Ingredients:

1 whole chicken, between 3 1/2 and 5 pounds
1 1/2 pounds potatoes, cut into walnut-sized pieces
2 heads garlic
2 lemons
1 bunch fresh thyme
olive oil
Kosher salt

Directions:

Remove the chicken from the refrigerator and allow to sit at room temperature for one hour.

Preheat the oven to 425.

Remove the chicken from the packaging. Pat the chicken dry, inside and out, with paper towels. Generously season with Kosher salt, inside and outside, and underneath the skin. Tie the legs together with kitchen twine.

Place the potatoes in the bottom of the roasting pan. Drizzle with olive oil and season liberally with Kosher salt. Place the chicken on top of the potatoes.

Cut the garlic and lemon in half, and scatter the halves around the chicken. Place the thyme around the chicken as well.

Roast the chicken until a meat thermometer registers 165 in the deepest part of the breast meat, approximately 75 to 90 minutes.

Remove the chicken from the oven and allow to rest for a minimum of twenty minutes. Remove the twine, discard the thyme, and carve the chicken in the pan. Serve with the roasted lemon juice squeezed on top.