

SHADY GROVE FARM AND WELLNESS CENTER

"WHERE GOOD THINGS GROW"

Herb Roasted Chicken

- 2 – 3 to 4 pound chickens
- Kosher salt and freshly ground pepper
- 3 Tbs. unsalted butter, softened
- 1 Tbs. chopped fresh thyme, plus 2 sprigs
- 2 Tsp. chopped fresh rosemary, plus 1 sprig torn in half
- 1 lemon, halved
- 1 onion, halved
- 6 cloves garlic, smashed
- 5 bunches scallions, quartered
- 2 pints grape tomatoes or small heirloom tomatoes
- 2 Tbs. extra-virgin olive oil

475° Preheated Oven

Serves 6 to 8

Pat chicken dry, then generously season the skin and inside the cavity with salt and pepper. Refrigerate, uncovered, at least 4 hours or overnight to dry out the skin.

Let stand at room temperature 30 minutes before roasting.

Preheat the oven to 425 Degrees.

Mash butter with the chopped thyme and chopped rosemary in a small bowl. Gently slide your fingers under the chicken skin on the breasts and legs to loosen it. Scoop some of the herbed butter with a spoon; slide the spoon under the skin and hold the skin in place while you remove the spoon. Smooth the skin to distribute the herbed butter. Repeat with the remaining butter. Squeeze a lemon half into the cavity of each chicken, then stuff the lemon half inside along with ½ an onion, 3 garlic cloves, 1 thyme sprig and ½ rosemary sprig.

Tie the legs together with twine. Set a rack in a large roasting pan; put the chickens on the rack and roast 25 minutes.

Toss scallions, tomatoes with olive oil and a large pinch of salt in a bowl, and add to the roasting pan. Remove the twine from the chicken and continue roasting until the skin is golden brown and a thermometer inserted into the thigh registers 170 degrees F, (about 50 more minutes).

Transfer the chickens and vegetables to platters and let rest about 10 minutes before carving.