

# Skillet Roasted Chicken



## INGREDIENTS

6 small shallots, peeled  
6 red bliss potatoes,  
quartered  
3 carrots, peeled and sliced  
into 1" coins  
1 lb chicken  
5 garlic cloves, peeled

Small bunch rosemary  
Small bunch thyme  
2 lemons, sliced into wedges  
2 tbsp. olive oil  
Kosher salt  
Freshly ground pepper

## DIRECTIONS

1. Preheat oven to 425 degrees.
2. Toss shallots, potatoes and carrots with 1 tablespoon olive oil. Season with salt and pepper and lay in even layer in large skillet.
3. Season cavity of chicken generously with salt and pepper. Stuff with lemons, garlic and herbs.
4. Rub olive oil onto skin of chicken then season all over with salt and pepper.
5. Place chicken on top of vegetables, breast side-up, transfer then pan to oven.
5. Roast for 45 minutes - 1 hour, until thermometer reads 165 degrees.
6. Rest for 10 minutes before slicing. Serve with extra pan sauce.



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