

Whole Roasted Chicken on Root Vegetables

Serves 4-6 using the All-Clad Pizza Pan

This moist flavorful chicken sits on a bed of root vegetables, flavoring them with the juices of the chicken as they cook together. It is the perfect one dish meal. Trussing the chicken with kitchen twine allows the chicken to cook more evenly and will give the chicken a more uniform shape. I like using air chilled chicken, which is now available at many meat counters.



Ingredients:

- One 4 to 4 1/2 pound chicken
- Kosher salt and freshly ground black pepper
- 7 garlic cloves, smashed and peeled
- 6 thyme sprigs

- 2 large leeks
- 3 small rutabagas
- 4 medium carrots, about 1-inch at the widest point
- 3 small turnips
- 1 small yellow onion
- 8 small redskin potatoes, golf ball sized
- 1/3 cup canola oil
- 4 tablespoons (2 ounces) unsalted butter, at room temperature

Instructions:

Remove the chicken about 1 hour before cooking and let rest at room temperature.

Position a rack in the center of the oven and preheat to 475°F.

Using a paring knife, cut out the wishbone from the chicken. This will make it easier to carve the roasted chicken. Generously season the cavity of the chicken with salt and pepper. Add 3 of the garlic cloves and 5 thyme sprigs and massage the inside of the bird to infuse it with the flavors. Truss the chicken if desired.

Cut off the dark green leaves from the top of the leeks. Trim off and discard any darkened outer layers of the leek to leave a leek about 1 1/2 inches in diameter. Trim the root end.

Slit the leeks lengthwise from 1/2-inch above the root end through the leaves. Rinse the leeks under warm water.

Cut off both ends of the rutabagas to create flat surfaces. Stand the rutabagas on end and cut away the skin, working from the top to the bottom to remove the outside as well as any tough outer layer of flesh. Cut into 3/4-inch wedges.

Peel the carrots, cut off the ends and cut the remaining carrot in half. Peel the turnips and cut each into 4 wedges. Peel the onions and leave the root end attached. Cut the onion into quarters. Combine all the vegetables, the remaining 4 garlic cloves, and thyme sprig in a large bowl and toss with 1/4 cup of the oil. Season with salt and pepper.

Rub the remaining oil into the chicken and season generously with salt and pepper. Spread the vegetables in the pizza pan. Move the vegetables outward to create a nest in the center of the pan and nestle the chicken in it. Cut the butter into 4 or 5 pieces and place over the breast of the chicken.

Place the chicken in the oven and cook for 25 minutes. Reduce the heat to 400°F and roast an additional 45 minutes or until an instant read thermometer registers 160°F in the meatiest portions of the bird.

Allow the chicken to rest in a warm place for 20 minutes before carving.