

Roasted Whole Chicken with Vegetables

- 1 large (5 to 6 lb.) roasting chicken
- Kosher salt
- Freshly ground black pepper
- 1 stick unsalted butter, at room temperature
- 23 cloves garlic (8 minced, 15 whole)
- 3 tablespoons mixed chopped herbs (rosemary, thyme, oregano)
- A few whole herb sprigs
- 1 lemon
- 4 medium carrots, peeled and cut into large chunks
- ½ lb new potatoes, quartered
- 1 onion, cut into 1-inch wedges

Preheat the oven to 350°. Remove the bag from the center of the chicken that contains the innards and discard or save for future use. Pat the chicken dry with paper towels, then season it generously both on the inside and the outside with 2 teaspoons salt and ½ teaspoon pepper.

In a bowl, combine the butter, minced garlic, chopped herbs, and a few pinches each of salt and pepper. Grate the lemon's zest into the bowl and stir everything together.

Insert your fingers between the chicken skin and the breast to loosen the skin around the meat. Slip half the butter mixture underneath the skin, trying not to rip the skin. Halve the zested lemon and place inside the chicken's cavity along with 5 of the whole garlic cloves and the herb sprigs. Coat the chicken with the rest of the herb butter.

Arrange the carrots, potatoes, onion, and remaining 10 whole garlic cloves in a 9"-x-13" baking dish in a single layer. Season the vegetables with a few pinches of salt and place the chicken on top, breast-side down. Roast the chicken until it is golden and the skin is crisp, 1 hour 30 minutes to 1 hour 45 minutes, basting with the juices in the pan every 15 minutes. (This way the skin on the chicken's back will be golden but the breast meat will stay juicy. If you want golden skin all around, carefully flip the chicken for the last 30 minutes of roasting.)

Remove from the oven and let cool for 10 minutes. Transfer the chicken to a cutting board. Drain the cooking juices into a container, and use a gravy baster to skim and discard the butter floating on top (or save it for another use). Remove the lemon

halves from the chicken and squeeze one or both of them into the chicken juices. Season to taste with salt and pepper. Carve the chicken and serve it with the vegetables and the chicken juices.