

Poulet Rôti

Crispy, juicy, and slow roasted.

Dairy, nut, gluten, soy, corn, oil, and egg-free!

2 chicken breasts, *bone-in, skin on*

1/2 tsp. fleur de sel, or any other “nicer” sea salt (makes all of the difference for the crispy, crunchy, salty skin!)

1/4 tsp. ground black pepper

1 tsp. fresh, chopped thyme leaves (or 1/2 tsp. dried thyme)

2 sprigs fresh rosemary, *leaves removed, finely chopped* (or 1/2 tsp. dried rosemary)

1 tsp. dried basil

1/2 tsp. dried tarragon

5 large cloves garlic*

5-6 fingerling potatoes, *washed, dried*

Preparation time: 5 minutes (score!)

Cook time: 1 hour, 15 minutes (labor-less... score!)

Serves 2-4, depending on the appetite and the size of the chicken breasts.

1. Pre-heat oven to 400 degrees Fahrenheit.
2. Pat your birdie dry to remove all extraneous moisture. (Really important for the bird to roast correctly!) Salt and pepper both breasts, covering the skins and underside.
3. In a medium bowl, combine all of the herbs. Rub both sides of each chicken with herb mixture.
4. Smash the garlic cloves with the side of your chef's knife.
5. In a medium baking pan, make a layer of the fingerling potatoes and smashed garlic, with no overlap, and top with seasoned chicken breasts. Make sure that the chicken breasts are touching to ensure that none of the garlic aroma and chicken juice escapes while they are baking.
6. Throw in the oven for 1 hour and 15 minutes. Skin will be crispy, and the inside will be nice and juicy. To serve, remove potatoes from the bottom of the pan, place chicken on top, and top with garlic and chicken jus.

**Can omit for garlic allergies.*