



## JERNEJ KITCHEN

# ROAST CHICKEN WITH NEW POTATOES

*Made under 40 minutes, easy to make and super delicious.*

SERVES 4 PEOPLE  
PREPARATION: 40 MINUTES

### ROAST CHICKEN WITH NEW POTATOES

800 g new potatoes, jersey royal  
2 handfuls of cherry tomatoes  
3 cloves of garlic  
1 sprig of thyme  
1500 g whole chicken  
1 tsp smoked paprika  
1 tsp mustard powder  
2 tbsp olive oil

### TOOLS AND EQUIPEMENT

kitchen knife  
pot  
baking tray  
parchment paper  
colander

### COOK THE POTATOES

Cut the potatoes into lengthwise quarters and place them into a pot, filled with salted water. Cook for about 10 minutes on medium-high heat.

### TOSS THE POTATOES

Drain the potatoes and toss them into a baking tray lined with parchment paper. Add the halved cherry tomatoes, peeled cloves of garlic and a sprig of thyme. You can also add thinly sliced chilli. (optional). Preheat the oven to 230°C or 445 °F.

### BAKE

Cut the chicken in half lengthwise across the backbone but be careful not to cut it through the other side. This way it will bake quicker. In a small cup combine the smoked paprika, mustard powder (or dijon mustard), 2 pinches of black pepper and 1 teaspoon of salt. Rub the mixture all over the chicken, season with salt and drizzle with a bit of olive oil. Bake for 25 minutes in a convection oven or 30 - 35 minutes in a standard oven at 230°C or 445 °F.

### SERVE

Carve the chicken and divide it between 4 plates, with the potatoes and cherry tomatoes. You can use any leftovers in a sandwich or wrap.