



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.