

Sheet Pan Rotisserie Herb Chicken

WITH GOLDEN POTATOES & HONEY-SHALLOT CARROTS



INGREDIENTS

Rotisserie Herb Chicken

- 3-4 large bone-in, skin-on split chicken breasts
- 4 Tbsp salted butter, softened
- 2 Tbsp olive oil
- 4 cloves garlic, minced
- 1½ Tbsp fresh rosemary, finely chopped
- 1½ Tbsp fresh thyme leaves
- 2 tsp dried parsley
- 2 tsp paprika
- 2 tsp garlic powder
- 2 tsp onion powder
- 1 tsp dried oregano
- 2 tsp kosher salt
- 1 tsp black pepper

Golden Garlic Potatoes

- 1½ lbs Yukon Gold potatoes, cut into approximately 1-inch pieces
- 2 Tbsp olive oil
- 1 tsp kosher salt
- 1 tsp garlic powder
- ¾ tsp paprika
- ½ tsp black pepper

DIRECTIONS

1. Preheat the oven to 400°F. Lightly grease a large rimmed sheet pan or line it with parchment paper.
2. In a small bowl, combine the softened butter, olive oil, garlic, rosemary, thyme, dried parsley, paprika, garlic powder, onion powder, oregano, salt, and pepper.
3. Pat the chicken breasts very dry with paper towels. Carefully loosen the skin from each breast without removing it. Rub some of the herb mixture directly onto the meat underneath the skin. Spread the remaining mixture generously over the skin and exposed sides of the chicken.
4. Add the potatoes to the sheet pan and toss with olive oil, salt, garlic powder, paprika, and black pepper.
5. Add the carrots and sliced shallot to the other side of the pan. Toss with olive oil, salt, and pepper.
6. Place the chicken breasts skin-side up in the center of the pan, leaving some space between each piece. Arrange the potatoes and carrots around the chicken in as close to a single layer as possible.
7. Roast for 30 minutes. At this point, stir the potatoes and carrots so they brown evenly.

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INGREDIENTS

Honey Shalot Carrots

- 1 lb carrots, peeled and sliced diagonally into approximately ½-inch pieces
- 1 small shallot, thinly sliced
- 1 Tbsp olive oil
- ½ tsp kosher salt
- ¼ tsp black pepper
- 1 Tbsp butter
- 2 Tbsp honey

DIRECTIONS

8. Melt 1 tablespoon butter and stir in the honey. Drizzle over the carrots and shallots and toss gently to coat. Return the pan to the oven for another 10-15 minutes.
9. Check the chicken rather than relying solely on cooking time. Begin checking the thickest portion of each breast around the 35-40 minute mark, making sure the thermometer isn't touching the bone. Remove individual pieces as they reach 160-162°F; they'll continue rising in temperature as they rest. Depending on their size, very large breasts may need closer to 45-50 minutes.
10. Rest the chicken for 8-10 minutes before slicing. Check that the potatoes are fork-tender and golden and the carrots are tender and caramelized. If the vegetables need a little extra time after the chicken comes off, return the pan to the oven while the chicken rests.
11. Taste the potatoes and finish with an extra sprinkle of kosher salt if needed. Spoon any buttery herb juices from the sheet pan over the chicken before serving.