



ROASTED CHICKEN PROVENCAL WITH LEMON & ROSEMARY ON POTATOES & FENNEL

Serves 4-6

Ingredients

1 ½ lb	Medium Yukon Gold potatoes, cubed ¾ inch (any root vegetables can be substituted)
1 ½ lb	Fennel, root removed, halved lengthwise and quartered
4 medium	Tomatoes
4 tsp	Dijon style Mustard
4 Tbsp	Olive Oil
4 Tbsp	Fresh Rosemary, divided
½ cup	Olive Oil
15 cloves	Garlic, finely minced, keep some for tomatoes
2 each	Lemons, juiced
1 whole	Chicken, cut into 10 pieces (or buy pieces with skin on)
To taste	Salt & Pepper

Equipment

- Sauté pan
- Chef's knife
- Spatula
- Tongs
- Mixing bowl
- Lined sheet tray

Directions

1. Pre-heat the oven at 400°F.
2. In a large bowl mix the potatoes with 2 tbsp of oil and 1 tbsp of rosemary and mix well. Place on a sheet tray. Do the same with the fennel and then start roasting for 10-15 minutes.
3. Salt and pepper the tomatoes and top with the mustard and some rosemary.
4. In a shallow bowl mix the ½ cup oil along with the garlic, lemon, and remaining rosemary. Add the chicken and make sure that it is well coated; keep at room temperature for 15-20 minutes to an hour.
5. Meanwhile, in a large sauté pan, heat the oil in medium high heat. Add the chicken breasts skin down and cook just until brown on the outsides; remove from the pan. Cook the rest of the pieces, in batches, the same way.
6. Remove the tray from the oven, mix the roasted veggies well, Place the chicken pieces on top of the roasted veggies on the sheet tray, add the tomatoes; baste the chicken with the oil/lemon mixture. Place into the oven and 15-20 minutes or until chicken done and crispy (smaller pieces will take a shorter time to cook; you can remove the pieces in batches).