



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Lemon-Roasted Chicken with Potatoes –

**2 russet potatoes, peeled and cut into ½ - inch wedges
1 whole chicken (about 4 – 5 lbs.)
3 garlic cloves, thinly sliced
12 stems of fresh thyme, plus more for garnish
2 lemons, 1 thinly sliced and 1 halved
4 tbl. unsalted butter, softened
Salt and freshly ground pepper to taste.**

- 1. Preheat the oven to 375 degrees. Cook potatoes in simmering salted water until just tender, 2-3 minutes, drain.**
- 2. Place chicken in a roasting pan, breast side up. Scatter potatoes, garlic, 6 thyme stems, and ½ of the lemon slices around chicken. Dot potatoes with 1 tbl. of butter divided into small pieces.**
- 3. Stuff chicken cavity with 1 lemon half and 3 thyme stems. Truss chicken. Rub remaining 3 tbl. butter on skin.**
- 4. With your fingers, loosen skin from chicken breasts. Push remaining lemon slices and thyme stems under skin in a single layer. Squeeze juice from remaining lemon half over chicken and potatoes, and season with salt and pepper.**
- 5. Roast, turning potatoes 2 or 3 times, until a meat thermometer inserted into thickest part of chicken thigh registers 165 degrees, about 1½ hours. Let stand for 15 minutes. Garnish with thyme sprigs.**

Credit: Martha Stewart Living