

ANNA

Herb Roasted Chicken With Hasselback Potatoes

We just love a classic organic roasted chicken, here a new level stuffed with hand-fulls of fresh herbs and butter.

Ingredients

1 whole organic chicken
½ cup butter
2 cups fresh herbs, chopped (parsley, sage, rosemary, thyme)
Sea salt and cracked black pepper

Hasselback potatoes

24 baby Yukon gold or white potatoes
1/2 cup extra-virgin olive oil
1/2 cup sage leaves, finely chopped
Sea salt and cracked black pepper

Baked asparagus with goat cheese

1 bunch asparagus, stems peeled
1/2 cup breadcrumbs
1/2 cup Parmesan cheese
Sea salt and cracked black pepper
8 ounces goat cheese

Preparation

Preheat oven to 400°F.

For chicken, pat dry and place in roasting pan. Melt butter and add herbs, salt and pepper. Stuff 1/2 of the butter mixture under the skin and inside the cavity of the chicken and pour remaining herb butter over the entire outer side. Bake for 45- 60 minutes, or until thermometer inserted into breast reads 165°.

Meanwhile for potatoes, cut 4-6 slices into each potato making sure not to cut through the bottom. Toss with olive oil, sage, salt, and pepper, and place on parchment-lined baking sheet. Bake for 20-25 minutes alongside chicken.

Meanwhile, for asparagus, in small bowl, combine breadcrumbs, parmesan, salt and pepper. Place asparagus on a parchment-lined baking sheet, top with breadcrumb mixture and crumble with goat cheese. Bake for 8 minutes or until golden brown.

Serves 4 - 6.