

Roasted Chicken

with Fingerling Potatoes & Italian-Style Dressing

PREP TIME: 15 minutes

COOK TIME: 35-45 minutes

SERVINGS: 4

Chefs, this recipe is homestyle cooking at its best. We're using one sheet pan to roast three ingredients: half chickens, which develop crackling skin and deliciously juicy meat, along with fingerling potatoes and garlic. (Holding off on peeling the cloves ensures that they slowly soften and sweeten in the oven.) To drizzle over our chicken and vegetables—including honey-glazed carrots—we're making a bright, aromatic dressing by combining the roasted garlic with Italian spices and vinegar.



BLUE APRON WINE PAIRING:

Jon E Vino St. Laurent, 2015

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Ingredients



2
HALF CHICKENS



8
CARROTS



3 cloves
GARLIC



¾ lb
FINGERLING
POTATOES

KNICK KNACKS:



2 Tbsp
WHITE WINE
VINEGAR



2 Tbsp
HONEY



1 tsp
ITALIAN DRESSING
SPICE BLEND*

Did You Know?

Bees beat their wings to dry out nectar, a key step in transforming it into honey.

* Ground Fennel Seeds, Crushed Red Pepper Flakes, & Ground Oregano



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1 Prepare the ingredients & start the dressing:

- ☐ Remove the honey from the refrigerator to bring to room temperature.
- ☐ Preheat the oven to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the potatoes lengthwise.
- ☐ Using the flat side of your knife, without peeling them, gently crush the whole garlic cloves.
- ☐ Peel the carrots; halve lengthwise, then cut crosswise into 1-inch-thick pieces.
- ☐ In a medium bowl, combine the **vinegar** and **as much of the spice blend as you'd like**, depending on how spicy you'd like the dish to be.



2 Prepare the potatoes & chicken:

- ☐ Place the **potatoes** and **unpeeled crushed garlic cloves** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer, with the potatoes cut side down, along the edges of the sheet pan.
- ☐ Pat the **chicken** dry with paper towels. Season with salt and pepper on both sides. Place skin side up in the center of the sheet pan. Drizzle with olive oil.

3 Roast the potatoes & chicken:

- ☐ Roast the **seasoned potatoes and chicken**, rotating the sheet pan halfway through, 34 to 36 minutes, or until the potatoes are tender when pierced with a fork and the chicken is cooked through. (An instant-read thermometer inserted into the thickest part of the chicken thigh should register 165°F.) Remove from the oven.



4 Cook the carrots:

- ☐ Once the potatoes and chicken have roasted for about 20 minutes, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot.
- ☐ Add the **carrots**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until slightly softened.
- ☐ Add the **honey** (kneading the package before opening) and **¼ cup of water**. Cook, stirring occasionally, 7 to 9 minutes, or until the carrots have softened and the water has cooked off. Season with salt and pepper to taste. Transfer to a serving dish.

5 Add the garlic to the dressing:

- ☐ When cool enough to handle, using your fingers, carefully squeeze the **roasted garlic cloves** out of their skins; discard the skins and transfer the cloves to the bowl with the **vinegar-spice blend mixture**. Whisk to thoroughly combine. Season with salt and pepper to taste.



6 Finish the dressing & serve your dish:

- ☐ Transfer the **roasted potatoes and chicken** to the serving dish of **cooked carrots**.
- ☐ Carefully transfer any drippings from the sheet pan to the bowl of **dressing**; stir to thoroughly combine. Season with salt and pepper to taste.
- ☐ Top the chicken with **half the finished dressing**. Serve with the **remaining finished dressing** on the side. Enjoy!