

## ROASTED CHICKEN AND ROOT VEGETABLES

This one pan meal is wonderfully rich and satisfying. Caramelized, sweet vegetables mingle perfectly with salty potatoes and chicken. The lot can be served over pasta, using the drippings from the pan to dress up the pasta and a sprinkling of parmesan cheese, or it can all be simply served on a plate with a slice of crusty bread to sop up the drippings. The chicken breasts we buy tend to be pretty large, if the ones you buy are smaller you may want to get 3, or even 4. Meyer lemons are called for, but if you can't find them a regular lemon will work great.

### Ingredients.

- 2 large bone in, skin on chicken breasts
- 1 fennel bulb, trimmed, and roughly chopped
- 6 small red new potatoes, cut into bite size pieces
- 2 large carrots, trimmed, peeled, and roughly chopped
- 1 red onion, peeled and roughly chopped
- 6 cloves garlic, peeled
- 1 Meyer lemon, sliced
- extra virgin olive oil
- herbs de Provence
- kosher salt
- freshly ground black pepper

### Optional for Serving.

- bow tie pasta
- crusty bread
- freshly grated parmesan

### Directions.

Preheat the oven to 375°F.

Toss all of the chopped vegetables, garlic, and lemon in a large bowl with about 1/2 cup of olive oil, several turns of pepper, a large pinch of salt, and a healthy sprinkling of herbs de Provence. Dump the lot onto a roasting pan, nestle the chicken breasts into the vegetables, drizzle them with olive oil and season them with plenty of salt and pepper.

Put the roasting pan on the middle rack of the oven and roast for about an hour, until the chicken breasts are cooked through, tossing the vegetables around once or twice as it roasts. When the chicken is done, transfer it to a plate to rest for a few minutes while the veggies finish roasting.

Crank the oven up to 425°F and roast the veggies for an additional ten minutes or until they're lovely and caramelized, tossing them once if needed. Removed them from the oven and discard the lemon slices.

Carve the chicken from the bone, and then slice it however you desire. Serve the vegetables and chicken immediately over pasta tossed with the drippings and topped with Parmesan, or on it's own with some crusty bread to sop up the drippings.

**RECIPE BY KACIE MCMACKIN**  
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