

Herbed Roast Chicken

There's something quite special, and celebratory, about a whole roasted chicken, and—thankfully—it is not at all difficult to make. In fact, we would go so far as to suggest that this recipe should be on weekly rotation. Our herb-infused chicken makes a great centerpiece for a family dinner, and leftovers are terrific in salads and sandwiches or stirred into soups.

MAKES 6 SERVINGS

2 teaspoons chopped fresh rosemary, plus one 4-inch sprig

1 tablespoon chopped fresh thyme, plus 3 sprigs

2 teaspoons chopped fresh sage, plus 1 sprig

¼ cup extra-virgin olive oil, plus more for rubbing

Kosher salt and freshly ground pepper

1 organic roasting chicken, about 5 lb

½ small yellow onion, halved

3 large cloves garlic, smashed

Preheat the oven to 425°F.

In a small bowl, stir together the chopped rosemary, thyme, and sage with the ¼ cup oil and season with pepper. Working from the neck end, gently separate the chicken skin from the meat with your fingers, being careful not to tear the skin. Rotate the bird 180 degrees and loosen the skin above the cavity the same way, reaching in as far as possible to loosen it on the tops of the thighs and legs. Slip the herb mixture between the skin and flesh and rub it evenly over the exposed meat, covering as much of it as possible. Pat the skin back into place and tuck the wing tips under.

Season the cavity with 2 teaspoons salt, then stuff it with the rosemary, thyme, and sage sprigs and the onion and garlic, pushing them in as far as they will go. Tie the legs together with kitchen string. (The chicken can be prepared up to this point a day in advance, wrapped well, and refrigerated.)

Rub the entire outside of the chicken with oil and season well with salt. Place the bird, breast side up, in a cast-iron pan just large enough to hold it. Roast until the juices run clear when a thigh is pierced, about 1 hour and 10 minutes (12–15 minutes per lb), or until an instant-read thermometer inserted in the thickest part of the thigh (not touching bone) registers 165°F. Let rest for 15 minutes before carving.

