

# Simple Roast Chicken

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Ingredients:

1 onion, sliced

1 3 ½- to 4-pound chicken, giblets removed

1 tbl. olive or vegetable oil

Kosher salt and black pepper

1 ½ lbs. new potatoes, halved

Directions:

Heat oven to 450°. Place the onion in a large roasting pan. Pat the chicken dry with paper towels. Tuck the wings under the chicken and place it on top of the onion. Rub the chicken with 1 tbl. of the oil and sprinkle with ½ tsp. each salt and pepper.

Scatter the potatoes around the chicken, drizzle with the remaining tbl. of the oil, and sprinkle with ½ tsp. each salt and pepper.

Roast, tossing the potatoes once, until a thermometer inserted into a thigh registers 165°, 50 to 60 minutes. Let the chicken rest at least 15 minutes before carving. Serve with the potatoes and onions.