

Roasted Butterflied Chicken with Shredded Potatoes, Onions and Thyme

Serves 4

2 tablespoons Bertolli Extra Virgin Olive Oil

3 tablespoons fresh thyme leaves

Salt and fresh ground pepper

1 boneless butterflied chicken (except for leg and wing bones) about 4 pounds

2 medium Idaho potatoes (about 1 ½ pounds total), peeled and shredded

1 medium-large Vidalia onion (about 2/3 pound,) sliced very thinly

Preheat oven to 400 degrees. Heat a 14-16 inch cast iron skillet over medium-high heat. Pat chicken dry and season all surfaces liberally with salt and pepper. Sprinkle skin side with 1 tablespoon of the thyme leaves.

Add oil to the pan and carefully place chicken in pan skin side down. While chicken is browning place potatoes in a dish towel and wring them to remove as much liquid as possible (you may want to do this in two batches). Next, in a medium bowl, toss the potatoes with the onions and remaining 2 tablespoons of thyme leaves. Season the mixture well with salt and pepper. Pile the potatoes and onions evenly over the chicken and place pan in the oven.

After about 30 of roasting, remove the pan from the oven and flip chicken out onto a large platter. Slide chicken, potato-side down, back into the pan along with any juices that may have accumulated on the platter. Continue to roast for another 20-30 minutes or until chicken is cooked through and the edges of the potatoes are deeply caramelized. Serve in cast iron skillet