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Roasted Chicken with Potatoes and Veggies with Dijon Asparagus

Recipe courtesy of Rachael Ray

Sweetnicks' Notes: Instead of doing the potatoes separately, I added them to the roasting pan. Because of that change, I added more wine. No review on the asparagus yet - that's tomorrow's plan.

2 turnips, cut into large wedges
4 parsnips, peeled and cut on a long bias (skipped)
3 carrots, peeled and cut on a long bias (added 4-5)
3 shallots, peeled and quartered
1 fennel bulb, cored and cut into wedges (chop and save fennel fronds for herb rub)
1 cup dry white wine (used 1-1/2 cup)
Salt and freshly ground black pepper
1/4 cup tarragon, roughly chopped
1/4 cup parsley, roughly chopped
6 cloves garlic, grated
Zest of 1 lemon
1/2 cup extra-virgin olive oil (EVOO) (I used softened butter instead), plus 2 tablespoons and additional for drizzling
4 large bone-in, skin-on chicken breasts
4 thigh/leg pieces, left whole and not disjointed
2 pounds small white potatoes, quartered
1 bunch thin asparagus
4 leeks, cleaned well and thinly sliced, white parts only
2 teaspoons Dijon mustard
1 tablespoon butter

Preheat oven to 425°F. Place turnips, parsnips, carrots, shallots, fennel wedges and wine into a roasting pan. Drizzle with EVOO and season with salt and pepper.

In a small bowl, combine the chopped fennel fronds, tarragon, parsley, grated garlic, lemon zest, 1/2 cup of EVOO, salt and pepper. (Instead of the EVOO, I used 1/2 cup of softened butter to make it more of a paste)

Rub mixture all over the chicken, place the pieces on top of the vegetables in the roasting pan and season with salt and pepper.

Bake for 60-90 minutes, or until chicken is cooked through and vegetables are tender. Remove from oven, cover loosely with foil and let rest 10-15 minutes.

Once the chicken has been in the oven for 45 minutes to an hour, place the potatoes in a medium sauce pot and cover with cold, salted water. Place on high heat and bring up to a boil. Cook 12-15 minutes, or until potatoes are cooked through. Drain potatoes and set aside.

Once the chicken is out of the oven, add one inch of water to a high-sided skillet and place over high heat. Bring to a simmer and add asparagus. Cover and cook for 5-8 minutes or until asparagus is tender.

As the asparagus is steaming, place a medium sauté pan over medium-high heat, add 2 tablespoons EVOO. Sauté sliced leeks and season with salt and pepper. Add the cooked potatoes to the leeks, season with salt and pepper and toss to combine. Sauté for 2-3 minutes until slightly browned.

Drain the asparagus and return to them skillet. Place over medium heat and add the Dijon and butter. Toss until the butter has melted.

To serve, place a portion of chicken on a dinner plate, add a scoop of the roasted veggies and spoon some of the pan juices over the top. Serve the Dijon asparagus and the potato-leek mixture alongside.

Yields 4-6 servings

Dijon Asparagus

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1 bunch thin asparagus
2 teaspoons Dijon mustard
1 tablespoon butter

Add one inch of water to a high-sided skillet and place over high heat. Bring to a simmer and add asparagus. Cover and cook for 5-8 minutes or until asparagus is tender.

Drain the asparagus and return to them skillet. Place over medium heat and add the Dijon and butter. Serve.