

Herb Roasted Chicken with Tomatoes and Artichoke Hearts



Preparation time: 0 min

Difficulty: Easy

Ingredients

- Cherry tomatoes: 1 pint
- Cracked black pepper: 1/2 tsp
- Crushed red pepper flakes: 1/2 tsp
- Crushed red pepper flakes: 1/2 tsp
- Fresh oregano, chopped: 4 sprigs
- Fresh sage, chopped: 1 sprig
- Fresh thyme, chopped: 3 sprigs
- Garlic: 1 head
- Herb butter: recipe included
- Kosher salt: 1/2 tsp
- Kosher salt, divided: 3 1/2 tsp
- Lemon zest: 1
- Tender small artichoke hearts, drained: 1 14 oz can
- Unsalted butter, softened: 1/2 cup (113 g)
- Whole chicken: 4-5 lb

For this recipe we used:

Crushed Tomatoes with Onion 13.9 oz



Preparation

What's chicken without a little spice? This whole chicken is a melt-in-your-mouth dish, perfectly spiced by a rich sauce of our Crushed Tomatoes with Onion Sauce Starter and fresh red chili pepper. Rich, wholesome, and delicious, this dish is sure to warm you right up this winter.

Procedure:

1. Preheat the oven to 425° F.
2. In a small bowl, combine the unsalted butter, fresh oregano, fresh thyme, fresh sage, salt, crushed red pepper flakes and zest of lemon for the herb butter. Mix until smooth. Set aside.
3. Using a sharp pair of kitchen shears, carefully cut along the sides of the chicken backbone and discard it. Flip the chicken so that the breast faces upward and the legs face outward. Use the palm of your hand to press firmly on the breastbone to flatten the chicken.
4. Generously smear the herb butter over the surface of the chicken and season the chicken with 3 tsp of kosher salt and 1/2 tsp black pepper.
5. In a large baking dish, add the cherry tomatoes, crushed tomatoes, artichoke hearts, remaining 1/2 tsp kosher salt, and red pepper flakes. Stir to combine and dollop any remaining herb butter over top.
6. Place the chicken on top of the tomato mixture. Slice the head of garlic in half horizontally and place both halves in the baking dish.
7. Roast for 45-50 minutes, until the chicken is golden brown and cooked through. Carefully remove the chicken from the baking dish and transfer it to a cutting board to rest.
8. Squeeze the roasted garlic out of its skins and into the baking dish and stir the tomato mixture once more. Return the tomatoes to the oven and continue roasting for 5-10 more minutes, until bubbly.
9. Carve the chicken and serve with tomato and artichoke sauce spooned over top.