



Herb-roasted chicken with root vegetables



Serves 4

INGREDIENTS:

1 whole chicken
 1½ lemons
 1 sweet potato
 ½ **celery root**
 2 sunchokes
 4 mixed beets
 6 mixed carrots
 20 g thyme
 20 g rosemary
 20 g sage leaves
 3 tbsp olive oil
 2 red onions
 1 head garlic
 1 scallion
 50 g unsalted **butter**
 200 g full-fat **Greek yogurt**
 flaky sea salt
 pepper

ALLERGENES HIGHLIGHTED IN BOLD

PREPARATION:

Preheat the oven to 180°C/355°F. Peel sweet potato, halve, and chop into thick matchsticks. Remove celery root peel and slice into thick matchsticks. Peel and quarter the mixed beets. Peel sunchokes. Trim carrot greens, halve each carrot widthwise, then lengthwise. Cut the onions into wedges. Halve the whole head of garlic widthwise.

Season the chicken all over with flaky sea salt, rubbing it into the skin. Zest half the lemon and rub into the chicken skin. Quarter the lemon and stuff into the chicken cavity along with thyme, rosemary, and sage.

Transfer vegetables to a baking sheet. Add olive oil, season with salt, and toss well. Place chicken on top, transfer to oven, preheated to 180°C/350°F, and roast for approx. 1.5 hrs.

In the meantime, make herb butter by melting butter in a saucepan over low heat. Add remaining rosemary, thyme, and sage, stir and let bubble gently for approx. 2 min. Remove from heat and set aside. Approx. 10 min before the end of the cooking time, baste chicken with melted herb butter.

To make the yogurt dip, finely slice scallion, then zest and juice the remaining lemon. Add to a bowl along with the Greek yogurt and olive oil, season with salt and pepper, and stir well. Remove chicken and vegetables from the oven once cooked, and let rest for approx. 10 min. before carving. Serve with yogurt dip!