

POT-ROAST CHICKEN WITH POTATOES, BACON, GARLIC AND THYME

Easy Mid Week Meal

Ingredients

- 50g butter
- 2 tbsp olive oil
- 1 free-range chicken, about 1.5kg dressed weight, with giblets if possible
- 130g pancetta, or other bacon, cubed
- 12 cloves garlic, peeled and left whole
- 2-3 generous splashes vermouth or white wine if you prefer
- 1kg potatoes, peeled and cut into large chunks, then washed
- 5-6 sprigs thyme
- 300ml chicken stock

Method

Preheat the oven to 150C/130C fan/gas 2.

Using a deep-lidded heavy or cast-iron pot, melt the butter with the olive oil.

Season the chicken all over and inside and then slowly brown all its surfaces in the butter & olive oil, turning the bird over and around, for about 15 minutes. Remove to a plate.

Add the pancetta and garlic to the pot. Allow both to sizzle and brown slightly and then pour in the vermouth, which will froth and splutter. Add the potatoes and turn them through this fatty residue with a spoon until well coated.

Stir in the thyme sprigs and stock and return the chicken to the pot, burying it deep amongst the potatoes. Bring the whole affair up to a bubbling simmer over a low light.

Put on the lid and transfer to the oven. Cook for 1-1½ hours, until the potatoes are very tender indeed; the chicken itself will also be well cooked, but that is how it is meant to be.

Serve directly from the pot at table, carefully lifting the chicken onto a hot serving dish for jointing up. Spoon some of the potatoes - together with copious amounts of juices - around each serving.