

Herbed Faux-tisserie Chicken and Potatoes

4 SERVINGS You can roast a chicken in less time, but going low-and-slow yields a meltingly tender, shreddable texture.

- 2 tsp. fennel seeds
- 1 tsp. crushed red pepper flakes
- 2 Tbsp. finely chopped fresh marjoram; plus 4 sprigs, divided
- 2 Tbsp. finely chopped fresh thyme; plus 4 sprigs, divided
- 1 Tbsp. kosher salt, plus more
- ½ tsp. freshly ground black pepper, plus more
- 6 Tbsp. olive oil, divided
- 1 3½–4 lb. chicken
- 1 lemon, quartered
- 1 head of garlic, halved crosswise
- 2 lb. Yukon Gold potatoes, scrubbed, halved, or quartered if large

Preheat oven to 300°. Coarsely grind fennel seeds and red pepper flakes in a spice mill or with a mortar and pestle. Combine spice mixture, chopped marjoram, chopped thyme,

1 Tbsp. salt, ½ tsp. pepper, and 3 Tbsp. oil in a small bowl. Rub chicken inside and out with spice mixture. Stuff chicken with lemon, garlic, 2 marjoram sprigs, and 2 thyme sprigs. Tie legs together with kitchen twine.

Toss potatoes with remaining 3 Tbsp. oil on a rimmed baking sheet; season with salt and pepper. Push potatoes to edges of baking sheet and scatter remaining 2 marjoram and 2 thyme sprigs in center; place chicken on herbs. Roast, turning potatoes and basting chicken every hour, until skin is browned, meat is extremely tender, and potatoes are golden brown and very soft, about 3 hours. Let chicken rest at least 10 minutes before carving.