

ROAST CHICKEN DINNER

SERVES 4

Active time: 15 min Start to finish: 50 min

1 (3- to 3½-lb) chicken, quartered (see cooks' note, below) and wing tips discarded

2 tablespoons olive oil

2½ teaspoons salt

1¾ teaspoons black pepper

1 lb boiling potatoes, cut into 1-inch wedges

2 zucchini (1 lb total), quartered lengthwise, then cut crosswise into 2½- to 3-inch lengths

1 medium onion, halved lengthwise, then cut crosswise into ¼-inch-thick slices

½ cup reduced-sodium chicken broth
1 tablespoon fresh lemon juice

Special equipment: a large roasting pan (17 by 12 inches)

Garnish: lemon wedges

► Put oven rack in upper third of oven and preheat oven to 500°F.

► Pat chicken dry, then toss with 1 tablespoon oil, 1¼ teaspoons salt, and 1 teaspoon pepper in a bowl. Arrange chicken, skin sides up, without pieces touching, in roasting pan, leaving a 2-inch border around edges of pan.

► Toss potatoes, zucchini, and onion with remaining tablespoon oil, remaining teaspoon salt, and remaining

¾ teaspoon pepper in same bowl, then spread in 1 layer around chicken, arranging zucchini skin sides up. Stir together broth and lemon juice and pour into pan around chicken and vegetables.

► Roast, uncovered, until chicken is pale golden and cooked through, about 30 minutes. ► Remove pan from oven and preheat broiler. Broil chicken and vegetables 3 inches from heat until chicken is golden brown, about 6 minutes. Serve chicken and vegetables with pan juices.

Cooks' note:

If you don't want to quarter a whole chicken, you can buy precut chicken quarters.

For more EVERY DAY recipes, see page 150.

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15 min