

PAPRIKA ROAST CHICKEN WITH SWEET ONION

SERVES 4 TO 6

ACTIVE TIME: 10 MIN START TO FINISH: 40 MIN

Cutting up a whole chicken is both economical and easy. (For a video of food editor Ian Knauer cutting up a chicken, visit gourmet.com.) Here, the pieces are simply tossed with spices and sweet onion before going into the oven.

- 1 Tbsp extra-virgin olive oil
- 1½ Tbsp paprika
- ½ tsp cinnamon
- ½ tsp cayenne
- 1 whole chicken (about 3½ lb), cut into serving pieces
- 1 sweet onion, cut into ½-inch wedges

► Preheat oven to 500°F with rack in upper third.

► Mix oil with spices, 1½ tsp salt, and 1 tsp pepper in a large bowl, then add chicken and onion, tossing to coat. Arrange chicken, skin side up, and onion in a 3-qt shallow baking dish.

► Bake until chicken is just cooked through and skin is golden, about 30 minutes. Skim any fat from pan juices in dish.

ROASTED GREEN BEANS AND CASHEWS

SERVES 6

ACTIVE TIME: 15 MIN START TO FINISH: 35 MIN

Roasting already-roasted cashews seems counterintuitive, but it deepens their rich flavor as the green beans cook alongside.

- 2 lb green beans, trimmed and halved
- ¾ cup salted roasted cashews (3 oz), chopped
- ½ cup chopped shallots (about 4 medium)
- 2 Tbsp extra-virgin olive oil

► Preheat oven to 500°F with rack in lower third.

► Toss green beans with cashews, shallots, oil, and ½ tsp each of salt and pepper, then spread evenly in a large 4-sided sheet pan.

► Roast, stirring occasionally, until green beans are tender and nuts are golden brown, about 25 minutes. Season with salt and pepper.

FOR MORE EVERY DAY RECIPES, SEE PAGE 56.

