

Roasted Chicken with Apples, Chestnuts, Garlic, and Herbs

SERVES 4

Stuffed Chicken

- 1 teaspoon canola oil
- 2 tablespoons finely diced shallot
- 1 cup peeled and diced (1/8 inch) raw chestnuts
- 1/2 cup peeled and diced (1/8 inch) Granny Smith apple
- 1 cup rye bread crumbs
- 1 cup butter, at room temperature
- 2 tablespoons minced parsley
- 1 teaspoon salt
- 1 (3- to 3 1/2-pound) chicken

In a medium sauté pan, heat the oil over low heat. Add the shallot and sweat until translucent, 3 to 4 minutes. Add the chestnuts and apple and sweat for 8 to 10 minutes. Transfer to a bowl and fold in the bread crumbs, butter, parsley, and salt, stirring to thoroughly combine. Transfer the mixture to a piping bag and keep at room temperature until ready to stuff the chicken.

Open the cavity of the chicken and pull out any excess fat. To butterfly the chicken, begin by placing it breast side down on a cutting board. Insert a sharp knife or shears into the cavity and cut down both sides of the backbone and remove it from the chicken. Flip the chicken so that the breast side is up and use your hands to crack the sternum and flatten the chicken. Remove the wings. Using a boning knife, scrape the meat and skin from the ends of the legs to expose about 1 inch of the bone. Make a small incision on each side of the breast. Cross the legs, tucking them under the skin to hold them in place. Carefully work your fingers under the skin to create space for the stuffing. Pipe the apple and chestnut stuffing under the skin of the legs and breasts. The stuffing should be distributed evenly to maintain the shape of the chicken. Chill the chicken in the refrigerator until the stuffing is set, about 2 hours.

To Finish

- 2 tablespoons canola oil
- 8 Lady apples, halved
- 2 heads garlic, halved crosswise
- 1/4 cup peeled raw chestnuts
- 1/4 cup peeled and halved cipollini onions
- 1/4 cup peeled pearl onions
- Salt
- 1 bunch rosemary
- 1 bunch thyme

Preheat the oven to 475°F. In a large cast-iron pan, heat the oil over high heat. Add the apples and garlic, cut sides down, along with the chestnuts and onions, and cook until golden, 3 to 4 minutes. Move the apples, garlic, chestnuts, and onions to the outer edges of the pan and place the chicken in the center, skin side up. Season with salt and sear the chicken for 2 minutes on the stove before transferring to the oven. Roast for 35 minutes, add the rosemary and thyme, and continue roasting for another 10 to 15 minutes, or until the skin is golden and the temperature of the thickest part of the breast close to the bone is 150°F. Transfer the chicken to a wire rack and let rest for 15 minutes before carving. Serve the chicken with the roasted apples, garlic, chestnuts, and onions.

