
Rosemary-roasted Chicken Breasts, New Potatoes, Garlic Pan Broth

4	ea.	Whole bone-in chicken breasts
2	#	Small red bliss potatoes, halved or quartered
1	ea.	Large onion, diced large
6		whole heads of garlic, all cloves peeled and whole
¼	C.	Olive oil
1	bu.	Fresh rosemary
2	C.	Chicken stock
2	Tbs.	Butter

Salt and pepper

1. Preheat oven to 500°. Place a heavy cast-iron Dutch oven with lid inside while pre-heating.
2. Toss potatoes, onions, and garlic with olive oil. Season well with salt and pepper.
3. Season chicken breasts on both sides with salt and pepper.
4. When Dutch oven is very hot, place potato mixture in Dutch oven. Place half the rosemary sprigs on top, then chicken breasts, then remaining rosemary sprigs.
5. Close lid and cook for 45 minutes without opening. Gently shake Dutch oven occasionally to move potatoes around.
6. When done, remove chicken and potatoes to a platter. Place Dutch oven with onions and garlic on a burner. Add chicken stock, bring to a boil, and simmer until reduce by ½ to 2/3.
7. Remove from heat, stir in butter, and serve with potatoes and chicken. A crispy, simple salad of iceberg lettuce and mild blue cheese goes nicely with this dish.