

# INGREDIENTS

- 4-4 ½ lb. whole chicken
- 2 tsp sea salt
- 1 tsp freshly ground black pepper
- 1 tsp smoked paprika
- 1 tsp ground turmeric
- 1 lemon
- small handful cilantro stems
- small handful fresh oregano, parsley (or other fresh herbs you have on hand)
- 4 medium Yukon gold potatoes
- 1 large red pepper
- ½ lb. Iberico chorizo sausage (Fermin or Palacios are good options)
- ½ cup black olives
- 1 medium red onion
- 1 tsp sea salt
- 4 Tbsp (or so) olive oil

# INSTRUCTIONS

## Preparation

Preheat the oven to 375° F

### Step 1

Mix the sea salt, black pepper, smoked paprika, and turmeric in a small bowl. Season the chicken with the salt mixture by sprinkling it all over the skin and inside the cavity. If you have time, refrigerate the seasoned chicken, uncovered, for an hour (or overnight.)

### Step 2

Prick the lemon all over with the tip of a knife, then cut it in half. Into the cavity of the chicken, first put half the cut lemon, then the cilantro stems and herbs, followed by the other half of the lemon. Place the prepared chicken in the center of a large roasting pan, breast side down.

### Step 3

Wash the potatoes, but do not peel. Cut them in half, lengthwise, and then cut each half into 3 wedges. Add to a large mixing bowl. Repeat the process with the red pepper, cutting in half, lengthwise, and then into 2-inch slices. Add to the mixing bowl. Slice the chorizo ½ inch thick, on an angle, and add to the bowl. Next, add black olives to the bowl and drizzle 3 Tbsps olive oil and 1 tsp salt. Mix until all veggies are coated with oil and salt. Arrange the oiled mixture around the chicken in the roasting pan.

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# Ellen's Spanish Roast Chicken



4 servings + delicious leftovers

This delightfully flavorful chicken preparation incorporates the spice aromas of turmeric and paprika with herbs like cilantro, oregano, and parsley. Spanish chorizo adds a touch of spice for a delicious one-pan dinner that's a perfect pairing with our wines.

### Step 4

Peel away the outermost layer of onion skin, being careful to keep the stem end intact. Cut the onion, lengthwise, through the center of the stem. Then cut into ½ inch wedges, making sure that each wedge has the stem attached. (This keeps the wedge from breaking apart and burning as it cooks.) Add to the mixing bowl and drizzle with one tablespoon of oil and a pinch of salt. Mix gently to coat the onion with oil, so as not to break apart the wedges. Nestle the onion into potatoes and sausage in the roasting pan. Give the whole pan a few grindings of fresh black pepper and pop it into the center of your preheated oven.

### Step 5

After 30 minutes, remove the pan from the oven and flip the chicken breast side up. Try not to tear the skin when you loosen the bird for flipping. Turn the veggies at the same time to prevent burning (and allow maximum delicious caramelization!)

### Step 6

After another 30 minutes, turn the veggie again, or remove any that look done to a platter. At this point, if your oven has fan-forced air turn it on, or if not, turn the heat up to 400° F and roast for another 10-15 minutes. Keep an eye on the skin. I am a big fan of crispy, deep golden skin. The chicken is done when an instant-read thermometer reads 165° F when inserted into the thickest part of the thigh (taking care not to touch the bone.)

### Step 7

Remove pan from oven and loosely tent for 10 minutes. Make sure to catch the pan drippings and if desired, remove the lemon halves from the cavity and squeeze into the drippings for a "jus" to drizzle over your plate.