

Jacques Pepin's Chicken Roti

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Servings: 4

Ingredients

- 1 3 1/2-pound chicken
- Salt and ground pepper to taste

Steps

1. Preheat the oven to 425 degrees. Sprinkle the chicken inside and out with the salt and pepper and fold the wings akimbo to position them closer to the body. Place the chicken on its side in an oven-safe skillet, preferably cast-iron.
2. Place the chicken in the skillet in the oven and cook for 20 minutes, then turn the chicken over and cook another 20 minutes. (By cooking the chicken on its sides, the juices stay in the breast and, since only the back is exposed, the chicken does not need constant basting.)
3. Finally, turn the chicken onto its back, baste it with the cooking juices and continue to cook 10 to 15 minutes. It should be golden in color and the liquid from the chicken should run clear.
4. Remove from the pan and let it rest 10 minutes. Make a simple pan sauce by adding a half cup of water or chicken stock to the drippings, bring to a boil and simmer for a few minutes.