

Butcher Shop Chicken

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2		shallot - chopped
1		carrot - chopped
1		celery rib - chopped
2		bone in chicken breast halves with skin
2		whole chicken legs
3	tablespoons	extra virgin olive oil
		salt and pepper
1 1/2	teaspoons	rosemary leaves - finely chopped
1	teaspoon	thyme leaves - finely chopped
3	tablespoons	basil leaves - finely chopped
1	clove	garlic - thinly sliced
2	pinches	grape tomatoes - halved
1/4	teaspoon	crushed red pepper
1	teaspoon	sherry vinegar

Preheat oven to 450. In a small roasting pan, scatter the shallots, carrot and celery in an even layer.

Rub chicken with 2 tbsps oil and season with salt and pepper. Arrange chicken, skin side up on top of the vegetables. Sprinkle rosemary, thyme and 1 tablespoon of basil over the chicken.

Roast for 35 minutes, until chicken is 165.

Heat remaining 1 tablespoon of oil over high heat. Add the garlic and cook, stirring, for 45 seconds, until golden brown. Add tomatoes, red pepper and vinegar; season with salt. Cook, stirring frequently, until the tomatoes are softened, about 3 minutes. Transfer to a small serving bowl, stir in remaining basil and season with salt and pepper. Serve with chicken.