

Crispy Roasted Chicken Breasts with Orange and Cardamom

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	pound	small red new potatoes
		extra virgin olive oil
3	sprigs	fresh thyme - leaves strip
		kosher salt and pepper
1/4	cup	butter - softened
1/2	teaspoon	ground cardamom
1	large	orange - zested
2	teaspoons	ginger - grated
4		airline chicken breasts on the bone and skinned

Preheat oven to 500. Using 2 sheet trays, line 1 with a cooling rack and the other with parchment. In a large bowl, toss the potatoes with a little olive oil, thyme leaves and salt and pepper. Put on the parchment sheet.

In a small bowl, combine butter, cardamom, orange zest, ginger, salt and pepper. Stir together.

Pat chicken dry. Poke a small hole in the membrane and loosen skin.

Put a spoonful of the butter mixture in opening. Distribute evenly and put on rack.

Drizzle skins with a little oil. Season to taste with salt. Put pans in oven and roast, turning both pans once halfway through and stir potatoes, about 30 minutes.

When 160, remove from oven and tent with foil. Rest for 5 minutes.