WARM POTATO SALAD WITH SPRING GREENS AND ROASTED CHICKEN

Serves 4

Roasted Chicken
1 Large roasting chicken, about 3-4 pounds
6 cloves Garlic, unpeeled
1 bunch Thyme
4 sprigs Rosemary
Sea salt & Cracked black pepper
1 Lemon, zest
1 ½ pounds Baby Yukon Gold potatoes cut in half
1 tablespoon Extra virgin olive oil
2 bunches Watercress, washed and spun dry

Dressing
2 tablespoons Sherry vinegar
2 cloves Garlic, chopped
1 heaping teaspoon Dijon mustard
2 heaping teaspoons Grain mustard
1 teaspoon Fresh thyme, chopped
6 tablespoons Extra virgin olive oil
Salt and cracked black pepper

Pre-heat oven 400°

- Place the chicken on a cutting board. Rub with sea salt, pepper and lemon zest. Fill the cavity with herbs and garlic.
- Place in a roasting pan and cook until just cooked through, about 1 hour to 1 hour 15 minutes, or until the internal temperature reached 160°.
- Remove the chicken from the pan and tent with foil. Allow the chicken to cool slightly, about twenty minutes before removing the meat.
• While the chicken is cooling, toss the potatoes with olive oil and place on a sheet pan. Season well with salt and black pepper. Roast until tender, about 15 minutes.

• While the potatoes are cooking prepare the dressing. Place the vinegar, garlic and mustards in a bowl and whisk until smooth. Slowly whisk in the oil until smooth. Season with salt and black pepper.

• To assemble the salad, divide the warm potatoes on the entrée plates. Top with the greens then add the sliced chicken. Drizzle with dressing and serve warm.