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# WARM POTATO SALAD WITH SPRING GREENS AND ROASTED CHICKEN

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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.