

## Zuni Café Skillet Roasted Chicken w/Bread Salad

### Ingredients

- 1 3½-4 pound whole chicken, patted dry
- Kosher salt and ground black pepper
- 6 thyme sprigs
- ¼ cup plus 1 tsp extra-virgin olive oil, divided
- 8 oz crusty whole-wheat bread, torn into large bite-size pieces (5 cups)
- 2 Tbsp chopped pecans or pine nuts
- 4 scallions, thinly sliced on the diagonal
- 8 pitted dates, chopped
- 3 Tbsp white wine vinegar
- 8 oz frisée or radicchio, torn or cut into bite-size pieces (about 4 cups lightly packed)



### Preparation

1. Heat the oven to 475° with a rack in the middle position
2. In a small bowl, stir together 1 tablespoon salt and 1 teaspoon pepper
3. Using your fingers, loosen the skin from the meat on the breast and thighs of the chicken and slip the thyme sprigs under the skin in those areas
4. Sprinkle the salt-pepper mixture all over the chicken and in the cavity, rubbing the seasonings into the skin; set aside
5. In a 12 inch oven-safe skillet over medium-high, heat ¼ cup oil until shimmering
6. Add the bread and cook, stirring occasionally, until golden brown, 3-5 minutes
7. Transfer to a large bowl and set aside
8. Add the pecans to the now-empty skillet and toast over medium, stirring often, until golden brown, about 2 minutes
9. Add the nuts to the bread, along with the scallions, dates and ¼ cup water; toss to combine, then set aside
10. Return the skillet to medium and heat the remaining 1 teaspoon oil until shimmering
11. Place the chicken breast up in the skillet (it should sizzle on contact) and transfer to the oven; roast for 15 minutes
12. Remove the skillet from the oven (the handle will be hot)
13. Using tongs, flip the chicken breast down, then roast for another 15 minutes
14. Remove the skillet from the oven once again and transfer the chicken to a large plate
15. Add the bread mixture to the skillet and toss to combine with any drippings in the pan
16. Return the chicken breast up to the skillet, placing it on top of the bread
17. Roast until golden brown all over and the thickest part of the breast reaches 160°, another 12- minutes
18. Remove the skillet from the oven
19. Using tongs, tilt the chicken so the juices run out of the cavity and into the skillet, then transfer the bird to a cutting board
20. Let rest for about 10 minutes

## **Zuni Café Skillet Roasted Chicken w/Bread Salad**

21. Meanwhile, add the vinegar and greens to the skillet (the handle will still be hot); toss to combine with the bread
22. Taste and season with salt and pepper, then transfer to a platter
23. Carve the chicken, removing and discarding the thyme sprigs, and place the pieces on top of the salad
24. Drizzle with the accumulated juices