Chile Lime Roast Chicken

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Ready In 1 hr

Rating ★★★★★ (256)

Cumin, coriander, paprika and oregano lend this roast chicken a warm, herby flavor profile. It's cooked on a bed of baby potatoes and carrots that soak up the chicken's drippings. While the chicken and vegetables roast, whip up a butter-based sauce infused with garlic, serranos, lime and cilantro, which provides a punch of brightness and freshness to cut through the richness of the dish. If you have the time, refrigerate the seasoned chicken uncovered for 30 minutes to 24 hours for a more flavorful chicken and extra-crispy skin.

INGREDIENTS

Yield: 4 servings

- 2 teaspoons ground cumin
- 2 teaspoons ground coriander
- 1 teaspoon paprika
- 1 teaspoon dried oregano
- 2 teaspoons kosher salt (such as Diamond Crystal), plus more for seasoning and serving
- 1 spatchcocked chicken (about 3½ pounds, see Tip) or 8 skin-on chicken thighs (about 3 pounds), patted dry
- 1½ pounds baby potatoes, halved
- 2 large carrots, cut into ½-inch pieces
- 2 tablespoons neutral oil, such as canola

PREPARATION

Step 1

½ cup unsalted butter

5 garlic cloves, minced

2 fresh serrano chiles, minced

½ cup cilantro leaves, finely chopped

1 lime

Step 1

Heat oven to 450 degrees. In a small bowl, mix together cumin, coriander, paprika, oregano and salt. Coat the chicken thoroughly with the spice mixture.

Step 2

In a large cast-iron skillet, combine potatoes and carrots. Add oil, season with salt and toss to coat. Place chicken on top, skin side up. Roast until chicken is cooked through and skin is crisp, 45 minutes to 1 hour. (An instant-read thermometer inserted into the breast or thigh should read 165 degrees.)

Step 3

During the last 5 minutes of roasting, in a small skillet, melt butter over medium-low heat. Add garlic and cook, stirring occasionally, until softened, about 3 minutes. Turn off heat and stir in serranos and cilantro. Zest the lime into the pan, then halve the lime and squeeze the juice into the sauce. Season with salt to taste.

Step 4

Drizzle the butter sauce over the chicken and serve.

TIP

Spatchcocked, or butterflied, chicken has been split in half with the backbone removed for quicker cooking. They're often sold alongside whole chickens at the supermarket. You can also ask the butcher to prepare it for you, or follow the simple steps in this recipe.

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