

Dutch Oven Whole Roast Chicken with Vegetables

Serves 3–4

Dutch oven version

INGREDIENTS

- 1.25 kg whole chicken, fully thawed (**see note*)
- 1¼ tsp coarse salt, divided
- ½ tsp Black pepper
- 40 g unsalted butter, softened
- 1½ tsp White miso
- 1 lemon, for lemon zest
- 60 ml sake
- 1 T olive oil, for vegetables

Vegetables (base):

- 400 g potatoes, chunks
- 250 g carrots, thick slices
- 1 medium onion (150 g), wedges
- 4 cloves garlic, smashed (optional)

IMPORTANT PREP NOTE (for crispy skin)

- Fully thaw chicken (**This size chicken requires 24 hours to thaw in refrigerator*)
- Pat dry
- Refrigerate uncovered 4–12 hours
- Apply butter/miso only just before cooking

PREP STEPS

1. Remove **chicken** from fridge 30 minutes before cooking.
2. Preheat oven to **200°C**.
3. Toss **vegetables** with **olive oil**, **salt**, and **pepper**.
4. Spread vegetables in Dutch oven.

MISO BUTTER

- Mix butter, miso, lemon zest, and pepper.

SEASON CHICKEN

- Salt chicken
- Rub miso butter under and over skin

ASSEMBLY

- Place chicken on vegetables
- Add sake
- Cover with lid



COOKING

Covered: **180°C** for **70 minutes**

Uncovered: **220°C** for **20–30 minutes**

Target temps:

Breast 74–75°C

Thigh 80–82°C

REST

- Rest uncovered 15 minutes

SERVING

- Carve and spoon juices over vegetables

STORAGE

- Refrigerate up to 3 days