

Tuscan-style Roasted Chicken Served with Roasted Potatoes

By Chef Sandra Lotti

- 1 4-pound chicken
- 4 garlic cloves
- 4 leaves of fresh sage plus extra 5 leaves for the cavity
- 2 rosemary sprigs plus one extra for the cavity
- 1 teaspoon fresh thyme leaves
- salt and freshly ground black pepper
- 1 cup extra-virgin olive oil
- 1 cup Marsala wine (or Port or Madeira)
- 1 cup Sangiovese or Chianti wine

Make 1-inch gashes in each side of the chicken breast and on each leg. Stuff each gash with some fresh sage, thyme, rosemary, salt, pepper, and a garlic clove. Place additional sage, sprigs of rosemary and garlic inside the cavity of the chicken. Season the whole chicken with salt and pepper and place it in a baking pan along with extra-virgin olive oil to infuse. Refrigerate the chicken for several hours.

Transfer from the fridge to the oven. Cook in the oven at 400 degrees until lightly golden (about 30 minutes), then lower to 325 degrees and add the Marsala and keep cooking for another 30 minutes. Add the Sangiovese or Chianti. Check the internal temperature (the breast is the best part) with an instant read thermometer. The temperature should be 165 degrees. Carve the chicken and arrange it in a baking pan, drizzle with the drippings, and cook for another 5 minutes.

During the cooking you have to baste the chicken with its drippings. This will keep it moist and fragrant. Serves 4

Roasted Potatoes Tuscan-Style

- 4 medium potatoes, brushed and washed, cut into wedges
- 6 tablespoons extra-virgin olive oil
- 5 sage leaves
- 3 garlic cloves
- 2 rosemary sprigs
- salt and freshly ground black pepper
- 1/3 cup white wine

Place the potatoes, extra-virgin olive oil, sage, garlic, rosemary, salt, freshly ground black pepper, and the wine in a roasting pan and cook in the oven for 25 to 35 minutes, stirring occasionally, until golden and crisp. Season with salt and serve.

