

Sweet + Spicy Gochujang Roast Chicken + Honey-Lime Potatoes

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Adapted from FOOD52 recipe by Molly Baz

INGREDIENTS

- 1 3 1/2-4lb whole chicken
- 5 Tbsp. gochujang (Korean hot pepper paste)
- 1/4 cup plus 3 Tbsp. olive oil
- 1 head of garlic
- 1 1/2" piece of fresh ginger, peeled
- 1 1/2lbs. baby Yukon Gold potatoes
- 2 fresh limes
- 4 scallions, green + white parts thinly sliced
- 2 tsp. honey
- Kosher salt + freshly ground black pepper

INSTRUCTIONS

1. Preheat oven to 375 degrees.
2. Pat chicken dry with paper towels and place it breast side down on a cutting board. Using sharp poultry shears, cut up each side of the backbone from tail to neck until the backbone can be freed + removed + either reserve for stock or discard.
3. Place freshly spatchcocked chicken (yes, YOU just spatchcocked a chicken), breast side up, on a rimmed, medium-sized baking sheet. You want the chicken + potatoes in a single layer to fill the majority of the sheet. Otherwise, if the baking sheet is too big, the juices will evaporate. Press down on center of breast to get chicken to lay as flat as possible. Season liberally with Kosher salt + freshly ground black pepper.
4. Whisk together 5 Tbsp. gochujang paste + olive oil in a medium bowl until combined. Peel + grate 3 cloves of garlic from the head of garlic into gochujang mixture, followed by the 1 1/2" piece of peeled, fresh ginger. Whisk to fully combine grated garlic + ginger into gochujang oil. Using a pastry brush, brush half the gochujang mixture over chicken.

5. Cut the remaining head of garlic in half crosswise + place both halves + baby Yukon Gold potatoes in a large mixing bowl. Add the additional 3 Tbsp. olive oil + remaining gochujang oil + toss well to coat. Season potatoes + garlic with Kosher salt + pepper + toss again to thoroughly combine.
6. Arrange oil-coated potatoes + garlic halves around the chicken on the baking sheet, making sure the garlic halves are cut side down. Roast chicken + potatoes for 40 minutes without disturbing. Then rotate pan and turn potatoes to coat in juices. Drizzle with additional olive oil if the pan looks like it's getting dry. Roast for an additional 20-30 minutes until chicken is a deep reddish-golden brown + potatoes are golden + tender when pressed with the back of a spoon or potato masher.
7. Transfer chicken from baking sheet to a cutting board to rest for 10-15 minutes while you prepare the potatoes. Using a potato masher or wooden spoon, gently smash potatoes to expose their flesh to the heavenly juices in the pan so they can soak it up. Drizzle potatoes with 2 tsp. honey + juice of one lime half. Taste potatoes + season with Kosher salt + pepper to adjust seasoning. Finish by scattering sliced scallions over potatoes.
8. Carve chicken + arrange pieces over roasted potatoes. Serve with remaining lime wedges + be sure to squeeze out roasted garlic cloves into potatoes as desired.