



- 1 whole butterflied chicken
- 3 medium carrots, peeled and sliced
- 1 fennel bulb, chopped
- 4 shallots, separated
- 1 bell pepper, cored and sliced
- 4 tomatoes, halved – or 8 oz. cherry tomatoes
- 6 thyme sprigs
- 6 smashed garlic cloves
- 2 bay leaves
- 12 Kalamata olives, pitted

Preheat the oven to 375 degrees.

Place the carrots, fennel, bell pepper, shallots and tomatoes in a roasting pan. Drizzle with olive oil and season with salt. Scatter the thyme sprigs around the pan. Place the garlic cloves and the bay leaves in the middle. Place the chicken over the garlic and drizzle with olive oil. Generously season with salt and pepper. Scatter the olive around the pan.

Place the pan in the oven and roast for approximately 1 hour or until chicken is cooked through and meat thermometer registers between 175 and 180 degrees at deepest part of meat.

Place the chicken in a platter and surround it with the vegetables. Discard the thyme, bay leaves and garlic. Serve.