



Ingredients:

- 1/2 stem of rosemary (minced)
OR 1/2 teaspoon dried rosemary
- 1 stem fresh oregano (minced)
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- 1 stem thyme (minced)
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- 1/4 cup balsamic vinegar or red wine vinegar
- 3 tablespoon of oil
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 teaspoon of Dijon mustard
- 1/2 lemon squeezed
- 1 finely diced garlic clove
- 1 finely diced shallot
- 1/2 cup water



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Pre-heat the oven to 450 degrees.

Combine and whisk all the ingredients in a bowl, making a thick paste to cover the chicken. Add olive oil to loosen the paste if it's too thick. Season chicken with kosher salt and pepper on all sides. Add the marinade/paste to the entire chicken.

Next, tuck in the wings and place the chicken skin side up into a cast iron skillet. Place the skillet on the stove top on high heat.

Cook the underside of the chicken first for approximately 7-10 minutes. Add 1/2 cup of water to the pan before transporting the chicken to a 450 oven.

Bake chicken in the oven for approximately 20 minutes, checking for doneness. You can tell it is done when the juices run clear and the skin is golden brown.

Cut the chicken into pieces before serving and place on a platter.