



## *Garden Fresh Farm Recipes*

# Chicken Pot Roast

Everything tastes better with bacon at RizzieFarms. This Chicken Pot Roast recipe is a hearty meal everyone will love that's especially great for the cooler months.

The bacon, along with the celery, carrots, onions and potatoes, flavor the jus of the roast chicken.

### **Ingredients:**

- 1 Tbsp. olive oil
- 4 slices bacon, roughly chopped
- 2 cloves garlic
- 1 cup onions roughly chopped
- 6 sprigs thyme
- 3 sprigs Rosemary
- 2 bay leaves
- 2 stalks celery, roughly chopped
- 4 small carrots, roughly chopped
- 3 oz tomato paste
- 1/2 cup white wine
- 6 red potatoes quartered
- 1 lemon cut in quarters
- 5 lb chicken
- salt and pepper
- 1 tsp paprika
- 1/2 stick of melted butter
- 2 cups chicken stock

### **Directions:**

Preheat the oven to 400°F.

In Dutch oven, heat the oil over medium heat.

Add the bacon, garlic and onions. Stir occasionally for 5-10 minutes or until onions has slightly softened.



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Add the thyme, Rosemary, bay leaves, celery and carrots, continue to stir for another 2-4 minutes.

Add tomato paste and stir in completely. Deglaze pot with 1/2 cup white wine.

Place the potatoes in the bottom of the Dutch oven. Add the chicken stock and bring to the boil.

Salt and pepper the cavity of the chicken and place the lemon and a sprig of rosemary inside the chicken.

Add the chicken to the Dutch oven, breast side up. Brush the chicken with the melted butter, season with salt, pepper and paprika.

Cover the Dutch oven with the lid and place in the oven for 45 minutes.

Remove the lid, cook for another 20 minutes basting occasionally with the pan juices. Internal temperature should read 165°F. This time may take longer depending on the size of the chicken.

Remove from oven and let rest for about 10 minutes. Serve chicken with vegetables and jus.