

Roast Chicken with Pancetta and Herbs



Serving Size: 4 - 6

Ingredients

- One Spellcast Farm chicken
- 2 teaspoons fresh rosemary, or 1 teaspoon dried; together with 3 or 4 fresh sage leaves, or 1 teaspoon dried
- 2 or 3 strips of lemon peel (outer skin with none of the white pith beneath), chopped fine
- salt
- black pepper in a grinder
- 2 ounces pancetta, cut into narrow strips
- 3 tablespoons extra virgin olive oil
- 1/4 cup freshly squeezed lemon juice

Directions

1. Turn on the oven to 350.
2. Wash the chicken in cold water, inside and out. Remove all the bits of fat hanging loose. Dry it well everywhere with kitchen towels.
3. Mix 3 strips of minced lemon peel with 2 T of fresh rosemary, chopped, and 3 sage leaves, also chopped. Add some good coarse salt and freshly ground pepper. Rub this herb mixture in the cavity of the chicken.
4. Stuff the cavity with the pancetta, sliced in narrow strips.
5. Line a baking pan with parchment paper large enough to fold over the chicken and close it completely.
6. Place the chicken breast side up in the pan. Drizzle 3 T of extra virgin olive oil over the chicken, followed by 1/4 cup lemon juice.
7. Fold the paper over and around the chicken to make it as airtight as you can.
8. Bake for 35 minutes.
9. Remove the chicken and turn the oven up to 425*
10. Unwrap the chicken, careful not to puncture its skin, and pour the juices back into the pan. Set the paper aside.
11. Place the chicken breast side down in the pan.
12. Roast for 20 minutes.
13. Remove the chicken from the oven and turn it on its side.
14. Roast for another ten minutes.
15. Remove the chicken from the oven and turn it on its other side.
16. Roast for ten minutes.
17. Remove the chicken and roast the chicken breast side down for the last ten minutes.
18. Remove the chicken from the oven and let it rest for ten minutes. Cut it into several pieces. Arrange it on a warmed serving plate and pour the cooking juices from the pan over the chicken. Arrange the pancetta in strips across the chicken.

Adapted from *Marcella's Italian Kitchen* by Marcella Hazan

Spellcast Farm, AGDA-registered Dairy Goats, Pastured Heritage-breed Meat Rabbits, Heritage-breed Poultry, Eggs and Organic Vegetables

www.spellcastfarm.com e-mail: bern8787@bellsouth.net telephone: 704-530-7080