

## Salt and Serenity

### Crisp Roasted Chicken with Chickpeas, Lemons and Carrots

This recipe is slightly adapted from Melissa Clark's book, *"Cook This Now."*

#### For the chickpeas:

- 2 lemons
- 2 (15-oz.) cans chickpeas, drained, or 3 1/2 cups cooked chickpeas
- 2 Tablespoons extra-virgin olive oil
- 1 1/2 teaspoons garam masala
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper

#### For the chicken:

- 1 (3 1/2-lb.) whole chicken, rinsed and patted dry
- 1 tablespoon garam masala
- 1 teaspoons salt
- 1/2 teaspoon freshly ground black pepper
- 4 thyme sprigs

- 1 lb. carrots, peeled, trimmed, and cut into 1-inch rounds
- 2 parsnips, peeled and cut into 1 inch rounds (optional)

#### For the Gremolata:

- 3 Tablespoons chopped fresh parsley
- 1/2 teaspoon finely grated lemon zest
- 1 small garlic clove, finely chopped

1. Preheat the oven to 400° F. Zest the lemons, taking care to only remove the yellow part and none of the white pith. Set aside 1/2 a teaspoon of the zest for the Gremolata. In a bowl, toss the remaining lemon zest with the chickpeas, olive oil, 1 1/2 teaspoons of the garam masala, 1 teaspoon salt, and 1/2 teaspoon pepper. Set aside.
2. Cut the zested lemons into quarters. Season the inside of the chicken cavity with 1/2 teaspoon salt and 1/4 teaspoon pepper. Fill the cavity with the lemon wedges and thyme sprigs. Rub the outside of the chicken all over with the remaining 1 tablespoon garam masala, 1/2 teaspoon salt and 1/4 teaspoon pepper.
3. Scatter the carrots and parsnips in the bottom of the largest roasting pan you have. Place a wire roasting rack over the carrots; arrange the chicken, breast-side-up, on the rack. Transfer the pan to the oven and roast, stirring the carrots occasionally, for 30 minutes.

4. Scatter the chickpea mixture into the bottom of the roasting pan. Continue to roast until the chicken's thigh juices run clear when pierced with a knife, 45 to 60 minutes longer. Let chicken rest 5 minutes before carving.
5. Meanwhile, combine the parsley, lemon zest, and garlic in a bowl. Spoon the carrot-chickpea mixture onto a platter; arrange the chicken on top. Sprinkle the gremolata over the dish and serve.