

Slow-Roasted Piri-Piri(ish) Chicken

Serves 4 : ~3 hrs, mostly passive oven time : a recipe by Molly Baz

Ingredients:

Chicken:

- 3½ to 4lb whole chicken
- 4 tsp salt
- 1 head of garlic (4 cloves grated/minced, the others left whole for roasting)
- 2 fresno (or serrano) chiles, grated or finely chopped (stems discarded)
- 2 tblsp olive oil
- 2 tblsp tomato paste
- 1 tblsp smoked paprika
- 2 tblsp red wine vinegar
- lemon wedges for serving

Aioli:

- 2 cloves finely grated garlic
- 2 large egg yolks
- 1 cup neutral oil (I use avocado)
- juice of 1 lemon
- salt to taste

Instructions:

- Preheat the oven to 400°F.
- Place the chicken on a rimmed baking sheet (or cast iron skillet) & season all over with 4 tsp salt, being sure to season the cavity as well. Set aside.
- In a small bowl, add 4 cloves of minced garlic, grated fresno chiles, olive oil, tomato paste, paprika & red wine vinegar. Whisk to combine.
- Using a pastry brush or the back of a small spoon, rub the entire chicken with all of the chile paste, getting in all the nooks & crannies—no need to coat the inside of the cavity.
- Slice the top off the rest of the garlic head & place on the sheet/skillet next to the chicken. This will roast alongside the chicken for extra flavor!
- Transfer the chicken to the oven to roast for 10 minutes, then reduce the heat to 325°F.

- Continue to roast until the legs are so tender that when wiggled with a pair of tongs you could almost pull them off.
 - This will take about 2½ to 3 hours.
 - While roasting, baste the chicken two or three times: shake the pan, then tilt the pan toward you slightly to collect some of the accumulated juices in a spoon & pour it back over the chicken.
 - **Meanwhile, make the aioli:** In a small bowl, add grated garlic & 2 egg yolks. Whisk to combine.
 - Slowly whisk in neutral oil in a very thin stream at first, then more generously once the aioli starts to thicken & lighten in color.
 - Once all of the oil has been incorporated, add the juice of 1 lemon & season well with salt. Cover the aioli until you're ready to serve.
 - Once the chicken is done, allow it to rest for 15 minutes before carving.
 - Serve with aioli & lemon wedges.
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recipe notes:

- The schmaltz from this chicken was delicious! I found myself sneaking tastes from the bottom of the pan while cleaning up.
- Though I did really enjoy this roast chicken, I think the Buttermilk Roast Chicken will still be my go-to. I almost thought combining the two would be out of this world. I might have to try it out.

what you learn from this recipe:

- I enjoyed making the aioli. I felt a little intimidated by it at first but it was so easy & yummy—could be a great base recipe for trying other kinds.