A whole chicken rotisseried with butter, marjoram, oregano, and paprika rubbed under the skin; roasted cubed potatoes with paprika; and frozen peas, simply simmered.



Rotisserie Chicken with Roasted Potatoes & Peas

The game plan

Rub the butter, marjoram, oregano, paprika, salt, and pepper under the chicken’s skin and get it on the rotisserie first — it takes the longest. Roast the potatoes while the bird turns. Simmer the peas last; they need nothing but the package directions and a few minutes.

What you need

Amounts are for 2 servings — scale up or down for your table.

- Whole chicken: 1 (about 3½–4 lb), for the rotisserie
- Butter: 3 Tbsp, softened
- Marjoram: 1 tsp
- Oregano: 1 tsp
- Paprika: 1 tsp (for the rub), plus 1 tsp for the potatoes
- Salt and black pepper
- String, for trussing
- Potatoes: about 1 lb, cubed
- Olive oil: 1–2 Tbsp (for the potatoes)
- Frozen peas: 2 cups

COOK THE PLATE

Three parts, one dinner · Serves 2



1. Rotisserie the chicken

1. Mix the softened butter with the marjoram, oregano, paprika, salt, and pepper.
2. Loosen the skin and rub the butter mixture under the skin, all over the bird — that’s what keeps it juicy.
3. Truss the chicken with string and mount it on the rotisserie.
4. Grill on medium to medium-low — rotisserie heater on medium-high — until a thermometer reads 165°F, about 1½ hours. Rest before carving.



2. Roast the potatoes

1. Heat the oven to 425°F. Cut the potatoes into cubes.
2. Toss with olive oil, paprika, salt, and pepper.
3. Roast until crisp at the edges and tender inside, about 30 minutes, turning once.



3. Simmer the peas

1. Simmer the frozen peas in a little water, per the package directions — 12 minutes or so.
2. Drain, season lightly with salt and pepper, and serve hot.

Serve

Chicken, roasted potatoes, and peas on one plate. Eat hot.

