Rotisserie chicken rubbed with butter, oregano and marjoram; sweet potato hash with parmesan; snow peas, mushrooms and red onion with balsamic and lemon.



Rotisserie Chicken with Sweet Potato Hash & Balsamic-Lemon Vegetables

The game plan

Rub the chicken with melted butter, oregano, marjoram, salt and pepper, truss it with string, and rotisserie it — grill on medium to medium-low, rotisserie heater on medium-high — until a thermometer reads 165°. While it cooks, grate the sweet potato and mince the onions for the hash, and get the vegetables ready for the pan.

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, melted
- Oregano: 1 tsp
- Marjoram: 1 tsp
- Salt and black pepper
- String, for trussing
- Sweet potato: 1 big, grated
- Onions: a couple (2), minced
- Olive oil: 1–2 Tbsp
- Parmesan: 2–3 Tbsp grated (for the hash)
- Brown sugar: a little — 1–2 tsp (for the hash)
- Red onion: 1, sliced
- Snow peas: about 2 cups
- Mushrooms: 8 oz, sliced
- Thyme: 1 tsp
- Balsamic vinegar: 1–2 Tbsp
- Lemon: 1, for juice and zest

COOK THE PLATE

Three parts, one dinner · Serves 2



1. Rotisserie the chicken

1. Melt the butter, add oregano and marjoram, salt and pepper, and rub it all over the raw chicken.
2. Truss the chicken with string and mount it on the rotisserie.
3. Heat the grill up — grill on medium to medium-low so it doesn’t get too hot, rotisserie heater on medium-high.
4. Let the chicken cook until a thermometer reads 165°F — about 1½ hours for a 3½–4 lb bird.



2. Make the sweet potato hash

1. Grate a big sweet potato and mince a couple of onions.
2. A little butter and olive oil in a pan, everything together.
3. Salt and pepper it, then throw in some parmesan and a little brown sugar — sweet potato can be a little dry, that’s why the butter, and the brown sugar makes it bomber.
4. Let it run, paying attention, finding the balance between blackened and burnt — about 12–15 minutes.



3. Sauté the vegetables

1. Heat olive oil in a pan over medium heat; add the red onion, snow peas, and mushrooms.
2. Cook until tender-crisp, about 5–6 minutes.
3. Finish with balsamic vinegar and thyme, plus lemon juice and lemon zest, as always.

Serve

Chicken, hash, and vegetables on one plate. Eat hot.

