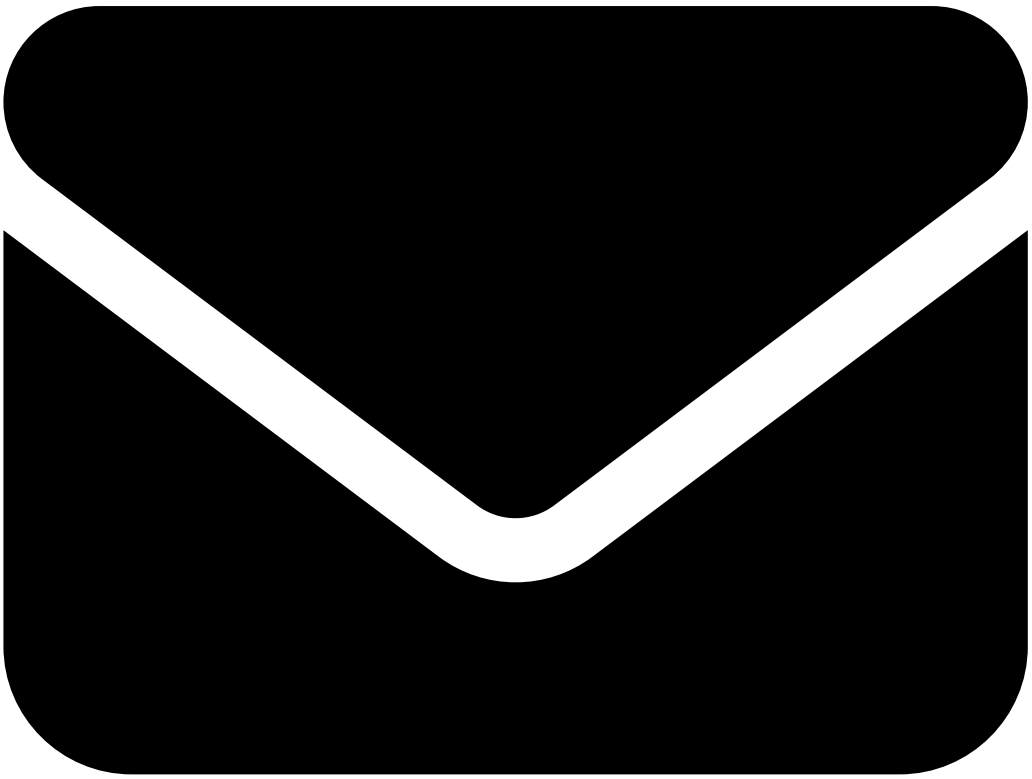
Roast spatchcock chicken with vegetables

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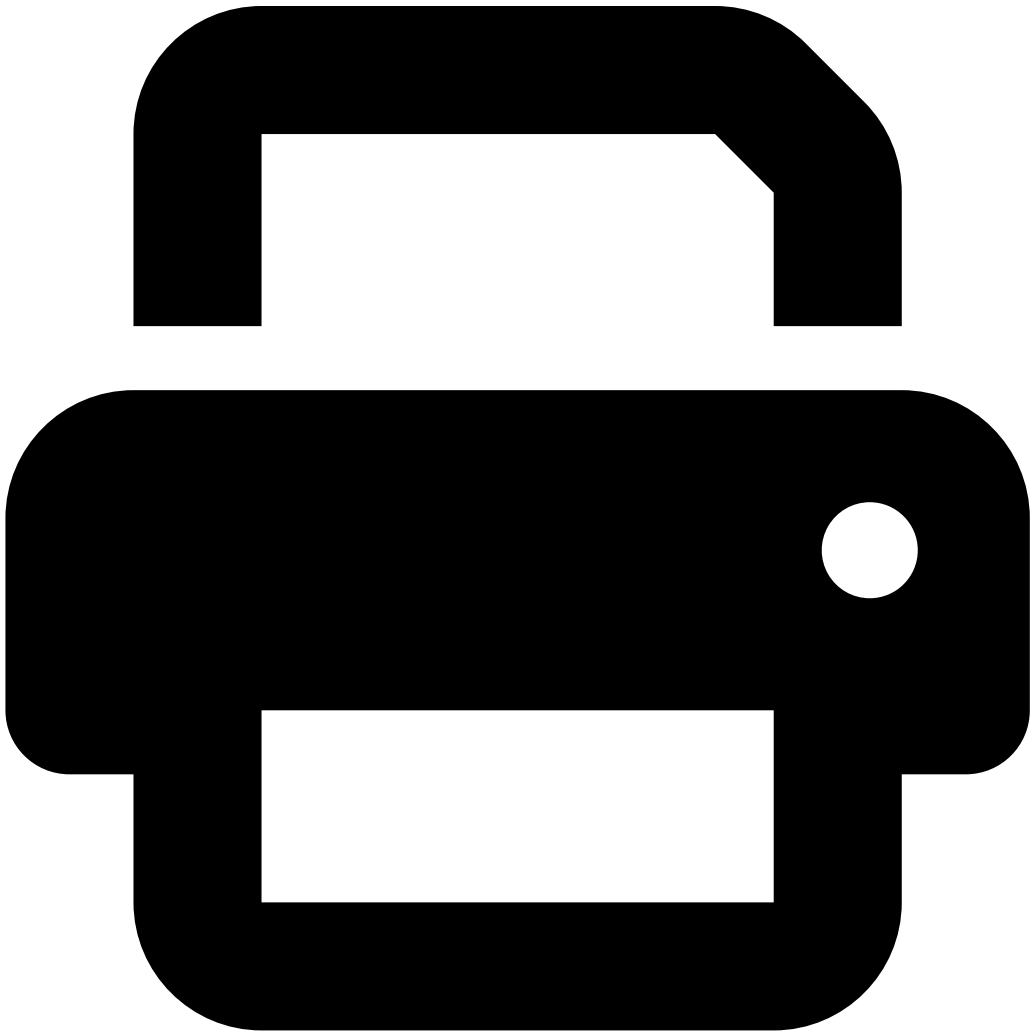
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SMS



This roast spatchcock chicken with vegetable is delicious, easy to make and ready in less than 1 hour.
There is something undeniably satisfying about serving a perfectly roasted chicken, but when you take it up a notch with the spatchcock technique, the results are next-level. spatchcock, where the backbone is removed and the bird is flattened, allows for even cooking and a irresistible crispy skin. It’s a simple adjustment that transforms a traditional roast chicken into a culinary masterpiece.

I first discovered this method a few years ago when cooking Sunday dinner for my family and friends. My mom always taught me to roast the chicken the traditional way, but on this day time was short. I needed a way to cook the chicken faster without sacrificing any flavor or appearance. Enter the spatchcock technique -a game changer.

What I love most about this Roast spatchcock chicken with vegetables

What I love most about this spatchcock method of roasting chicken is how it creates perfectly even cooked chicken every time. The flattened chicken cooks faster, so your not left waiting for the thickest part of the breast to finish cooking. The exposed surface means more even seasoning and golden-brown crispy skin = the best part in my opinion. Plus it’s easy to prepare and you have a complete restaurant quality meal that is on your table from start to finish in less than an hour.

This Roast spatchcock chicken with vegetables is more than just a cooking recipe – it’s a way to elevate a classic meal into something truly impressive. Whether you are preparing it for a family dinner or for a holiday gathering with friends, spatchcock chicken with vegetables is bound to steal the spotlight. Once you have tired this method of roasting chicken there is no going back.

I hope this recipe inspires you to give this roast spatchcock chicken with vegetables a try. If you do, let me know how it turns out- I’d love to hear about your experience with the recipe.

Store leftover chicken and vegetables in an airtight container in the refrigerator for **up to 4 days**. Reheat the chicken in the oven or air fryer for the best texture, or microwave until heated through.

If you love an easy roast chicken dinner, try some of my other comforting chicken recipes:

- **Chicken Marsala** – tender chicken in a rich mushroom and Marsala sauce.

- **Easy Chicken Piccata** – tender chicken in a light, creamy lemon sauce.
- **Chicken Francese** – a restaurant-style favorite that's surprisingly easy to make at home.
- **Chicken Alfredo** – creamy fettuccine tossed with tender chicken for an easy family dinner.
- **Italian Stuffed Chicken Breast** – chicken rolled with spinach, mushrooms, and mozzarella.

Looking for more easy weeknight meals? Browse my chicken dinner recipes for more simple, restaurant-inspired recipes made for home cooks.

Oven Roasted Spatchcock Chicken with Vegetables



This oven roasted spatchcock chicken with vegetables is an easy one-pan dinner with juicy, flavorful chicken and perfectly roasted vegetables. Spatchcocking the chicken helps it cook evenly while giving you beautifully crisp, golden skin.

- 1 whole chicken 4-5 lb.
- 1 stick of butter
- 1 Tbsp. each garlic + onion+ paprika powder divided in half we are using half to season the compound butter and

the other half to season the vegetables
- 1 Tbsp. rosemary + 1 Tbsp. Italian parsley
- 4 medium peeled and cut in half potatoes
- 4 peeled and cut in half carrots
- 2 peeled and quartered onions
- 2 Tbsp. olive oil
- 1 cup white wine
- 1 sliced lemon
- salt and pepper to taste

1. Start by cleaning out the cavity of your chicken then wash and pat dry. Lay the chicken breast bone down on a cutting broad. Hit the back of the chicken hard with a mallet to loosen the back bone. Then using a knife or a pair of chicken scissors cut the backbone away from the chicken.

2. Turn the chicken around and push down with your hands to flatten the chicken. Salt and pepper to taste.
3. Then make the compound butter: In a bowl add soft butter, garlic, onion, paprika powder and mix to make a pasta.
4. Spread the compound butter all over the chicken top with the chopped rosemary and Italian parsley.
5. Lay the vegetables on a baking sheet drizzle with the olive oil, and the remaining spices you used to season the compound butter. salt and pepper to taste.
6. Lay the chicken on top of the seasoned vegetables, add the lemon slices and roast in a preheated 400- degree oven for 45 minutes. Add the wine the last 15 minutes. Let the chicken rest for 10 minutes before cutting. Pour the pan juices over the top.

Spatchcocking the chicken is the secret to evenly cooked chicken with crispy skin. Press the chicken firmly to flatten it before roasting, and pat the skin completely dry before

seasoning. This helps the skin brown beautifully while the vegetables roast underneath.



Tip text

Main Course

American, Italian, Mediterranean

roast chicken with vegetable