

**SPECIAL EQUIPMENT:** A spice mill or mortar and pestle

Pat chicken dry with paper towels and season generously inside and out with salt. Tie legs together with kitchen twine. Place on a rimmed baking sheet and let sit 1 hour at room temperature.

Preheat oven to 425°. Coarsely grind coriander and fennel seeds in spice mill or with mortar and pestle. Transfer to a small bowl and add orange zest, lemon zest, oil, red pepper flakes, and paprika; mix well. Pat chicken dry with paper towels, then rub all over with spiced oil.

Whisk broth, wine, and tomato paste in a cast-iron skillet or 3-qt. enameled cast-iron baking dish to combine. Place chicken in the center and scatter garlic cloves around. Roast chicken, turning pan halfway through and adding an additional  $\frac{1}{4}$  cup water if pan looks dry, until chicken is golden brown and an instant-read thermometer inserted into the thickest part of breast registers 155°, 50–60 minutes (temperature will climb to 160° as chicken rests). Transfer chicken to a cutting board and let rest 45 minutes.

Meanwhile, strain liquid left in pan through a fine-mesh sieve into a heatproof measuring glass or small bowl; discard anything in sieve. Taste; season sauce with salt if needed. Set aside.

Place potatoes in a large pot and pour in cold water to cover by 1". Add a large handful of salt and bring to a boil. Reduce heat to medium-low and simmer, stirring occasionally, until potatoes are fork-tender, 25–30 minutes. Drain and transfer potatoes back to pot.

Cut potatoes into large pieces (or, if you can handle the heat, break up with your hands). Pour reserved sauce over potatoes. Add parsley, season with salt, and gently toss to combine.

Place chicken on a platter and serve potatoes alongside.

## Chile-and-Citrus-Rubbed Chicken with Potatoes

**4 SERVINGS** *Steak isn't the only protein that needs a good rest. Letting a roast chicken sit for up to 45 minutes helps prevent the juices from running out of the meat as soon as you slice into it.*

- 1  $3\frac{1}{2}$ –4-lb. chicken
- Kosher salt
- 1 Tbsp. coriander seeds
- 1 Tbsp. fennel seeds
- Zest of 1 small orange
- Zest of 1 medium lemon
- $\frac{1}{4}$  cup extra-virgin olive oil
- 1 Tbsp. mild red pepper flakes  
(such as Aleppo-style, Maras,  
or Urfa)
- 1 Tbsp. smoked paprika
- $\frac{3}{4}$  cup low-sodium chicken broth or  
water
- $\frac{1}{2}$  cup dry white wine
- 1 Tbsp. tomato paste
- 4 garlic cloves, crushed
- 2 lb. medium Yukon Gold potatoes,  
peeled
- 2 Tbsp. finely chopped parsley