

MISO & SESAME ROAST CHICKEN WITH ROOT VEGETABLES (adapted from [*Nigella Lawson*](#))

1 Tbsp vegetable oil
2 tsp sesame oil, divided
4 tsp white miso
1 Tbsp soy sauce
2 tsp lemon juice
1 Tbsp finely grated peeled ginger
1 chicken, butterflied
2 tsp sesame seeds
root vegetables of your choice, peeled and cut in 1/2 to 1 inch pieces
salt and black pepper to taste

Combine vegetable oil, 1 tsp sesame oil, miso, soy sauce, lemon juice and ginger in a small bowl. Place butterflied chicken in a shallow roasting pan or rimmed baking sheet. Add oil mixture, turning chicken to coat. Cover tightly with foil. Refrigerate overnight. One hour before roasting chicken, remove chicken from refrigerator.

Heat oven to 375°F. Distribute the veggies around the chicken. Season the chicken and veggies with salt and pepper. Cover baking pan with foil. Roast for one hour. After 40 minutes, uncover and baste the chicken and veggies with the juices that form at the bottom of the pan. Cover again and roast for another 20 minutes, increasing the temperature to 400 F. Remove chicken from oven; remove foil. Baste with pan juices, drizzle with remaining 1 tsp sesame oil and sprinkle with sesame seeds. Roast, uncovered, 20 minutes or until skin is golden, chicken is done and juices have caramelized. Cut in pieces and serve.