

*Unusual recipe but really good, see my notes below*

# Olive Oil- Roasted Chicken With Caramelized Carrots

By Alison Roman

**Total Time** 1 hour 10 minutes

**Rating** ★★★★★ (1,839)



Michael Graydon & Nikole Herriott for The New York Times. Prop Stylist: Kalen Kaminski.

Think of this as a weeknight chicken confit, cooked low and slow in plenty of olive oil along with sweet carrots and tangy lemon slices. Save that leftover oil and use it to roast vegetables, fry eggs, jump-start a pasta sauce or, of course, cook more chicken.

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## INGREDIENTS

**Yield:** 4 servings

2 pounds whole chicken legs, or bone-in, skin-on drumsticks or thighs

Kosher salt and black pepper

1 bunch small, thin carrots, preferably with their green tops

2 heads garlic, left unpeeled and halved crosswise to expose the cloves

1 lemon, thinly sliced, seeds removed

½ bunch oregano, plus more leaves, for garnish

1 cup olive oil

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## PREPARATION

### Step 1

Heat oven to 325 degrees. Season chicken with salt and pepper.

### Step 2

If the carrots have their green tops, trim them so that the stems are about ½- to 1-inch long. Save the greens for garnish or for using in salsa verde or pesto. (They can be treated like parsley.)

### Step 3

Arrange chicken in a large shallow baking dish or shallow braising pot — about 2½ to 3 quarts — so that the legs are snug and lying flat. Scatter garlic head halves, carrots, lemon slices and oregano sprigs among the chicken pieces, nestling everything in there. (It's O.K. if the carrots stick out a bit.) Pour the olive oil over the chicken and vegetables. (Yes, you're using all that oil! Don't worry, it can be repurposed; see Tip.) Season again with salt and pepper.

### Step 4

Place in the oven, uncovered, and roast until the chicken is so tender it nearly falls off the bone and the carrots and lemons are nicely caramelized, 55 to 65 minutes.

### Step 5

Remove from oven and let cool slightly. Divide chicken, vegetables and lemons among plates (or serve straight from the dish it was cooked in). Scatter with carrot tops, if you have them, and more oregano before eating. Reserve the leftover schmaltzy olive oil in the baking dish for another purpose.

### TIP

*The schmaltzy olive oil can be strained and stored in an airtight container, and refrigerated for up to 1 month. Use it to fry eggs,*

roast vegetables, cook more chicken, smear on toast or make bread crumbs.

*Unique recipe, chicken cooked in a lot of olive oil with roasted carrots, caramelized slices of lemon, flavored with fresh oregano. The olive oil becomes infused with all the flavors and is delicious, I like to eat this recipe with rice and I drizzle the olive oil over the rice.*

*One unique aspect is the use of thin slices of lemon, rind and all. The slices caramelize, turn brown around the edges, and are slightly bitter AND slightly sweet. I cut them into small pieces and eat with the chicken, they're delicious.*

*Recipe notes - 55 to 65 minutes is too short, try for 1 hour 20 minutes. Watch the carrots and lemon, they should be well caramelized before removing from oven.*