



Roast Chicken with Herb and Lemon Paste

- 1 red onion, coarsely chopped
- 1 cup chopped fresh **basil**
- ½ cup chopped fresh **Italian parsley**
- 2 tablespoons chopped fresh **rosemary**
- 2 tablespoons chopped fresh **mint**
- 1 tablespoon chopped fresh **sage**
- 2 tablespoons kosher salt
- ½ teaspoon black pepper
- Grated zest of 1 lemon
- ¼ cup olive oil
- 2 (3-pound) chickens

Combine all ingredients except olive oil and chickens in a food processor and pulse to chop. While machine is running, add olive oil in a thin, steady stream; process until smooth. Put chickens in a large glass or ceramic bowl and cover with the paste. Cover and refrigerate 6-8 hours. Discard excess paste. Preheat oven to 500°F. Place a cast-iron skillet over medium-high heat. Cook one chicken until deep brown on all sides, about 10 minutes. Repeat with second chicken. Roast both in the oven until juices run clear when pierced in thickest part of the thigh, about 35 minutes.

Serves 4.