



# Braised Celery and Radicchio Salad with Perfect Roast Chicken, from “Six Seasons,” by Joshua McFadden

*Note from Joshua:* This salad is extra delicious thanks to the addition of the lemony chicken juices from the roasting pan. Never let the flavors on the bottom of the roasting pan go to waste! Be sure to let the celery cool before slicing and incorporating into the salad.

*Note from Chérie:* The braising liquid can be saved and used as salad dressing once all those delicious pan juices are gone.

*for the chicken*

One 3 - 4 pound chicken  
1/2 lemon, very thinly sliced  
3 or 4 sprigs each of thyme and rosemary  
Salt and freshly ground black pepper  
3 tablespoons unsalted butter, at room temperature

*for the salad*

1 cup braised celery (see below), cooled and cut on an angle into 1/2 inch thick slices  
1/2 medium head radicchio, cut into 1/2 inch wide ribbons  
1 large handful of flat-leaf parsley leaves  
1/4 red onion, thinly sliced  
1 lemon, halved  
Salt and freshly cracked black pepper  
1 to 2 cups torn croutons

*for the chicken*

With a pair of kitchen scissors or a sharp knife, cut along each side of the chicken’s backbone to cut it out completely. Flip the chicken over, breast side up, and push down with the heel of your hand on the breastbone to allow the chicken to lie flat like you’re cracking open a hardback book.

Arrange the lemon slices on a rimmed baking sheet or a roasting pan to cover the area that the chicken will be positioned on. Top with herbs. Season both sides of the chicken generously with salt and pepper and lay the chicken breast side up on top of the flavorings. Smear butter on the surface.

Roast the chicken until the flesh on the thickest part of the thigh is very tender when poked with a knife, the juices don’t come out

**1/2 cup freshly grated Parmigiano-Reggiano  
cheese**  
**Great-tasting olive oil**

pink, and/or the temperature of the thigh registers 170°F. This should take 40 - 50 minutes.

When the chicken is done, transfer it to a platter or tray to cool. Carefully pour the chicken's fat from the pan (reserve it for cooking potatoes later.) Pluck off the lemon and herbs. Discard the herbs, but if the lemon slices are tasty, you can chop them and add them to the salad. Add a few spoonfuls of water to the pan and scrape to stir to dissolve the cooked-on juices.

*for the salad*

TO BRAISE THE CELERY: Separate the stalks and arrange in a shallow baking dish. Add about 1/4 cup dry white wine, 1/2 cup extra-virgin olive oil, a big pinch of salt, a few smashed garlic cloves, a pinch of dried chile flakes, and some thyme sprigs. Cover with foil and bake at 375°F until the celery is silky and tender.

Put the celery, radicchio, parsley, and onion (and roasted lemon, if using) into a big bowl and toss. Pour on the deglazed chicken roasting juices and squeeze the juice from half the lemon and toss again. Taste and season with pepper and salt if needed - the celery and chicken juices will already be salty, so you might not need much.

Add the croutons and grated Parmigiano and toss again. Taste again, and adjust the seasoning.

Cut the chicken into pieces and arrange on a platter. Serve the salad on the same platter or on another one. Serve on the warm side of room temperature.

SOURCE: [THESAVERY.SUBSTACK.COM](https://thesavory.substack.com)