

Columbia's Comfort Recipes for Quarantine

Reyes's Simple and Perfect Roast Chicken

[You can find the recipe on Epicurious here.](#)

Reyes's comments on the recipe

I fully recommend taking the chicken out of the fridge beforehand so that it reaches room temperature, because it will be much easier to pat dry. BUT the most important thing is to pat the bird completely dry, inside and out, because then it cooks evenly AND it won't fill your kitchen with smoke while it roasts. I had never trussed a chicken before this recipe, so **I used this tutorial.**

The recipe talks about thyme and Dijon mustard. I guarantee it doesn't need anything but the salt and pepper you sprinkle before roasting. What you will get is the JUICIEST, most tender and flavorful chicken you have ever tried. And the best part: it's a foolproof recipe! Even the most inexperienced cooks can make it and triumph!



From the Chef

"For the first time in the 12 years I have lived in New York and worked at Columbia, I was not able to go to Spain for Christmas, which is a time of togetherness and intimate, wonderful family time for me... and for my first Christmas as a newlywed, no less! So a good friend of mine shared this recipe with me to cook on Christmas Eve and guaranteed it would help with any nostalgia and homesickness I could feel. AND IT DID!"

–Reyes Llopis-García, Columbia Senior Lecturer
[@rlllopis_CU](#), Twitter

***DISCLAIMER: We at Columbia News hope you enjoy the recipes featured here. But please be advised that the recipes have not been formally tested by us or for us, and we do not provide any assurances nor accept any responsibility or liability with regard to their originality, quality, nutritional value, or safety.*