



Don't forget  
to pack salt and  
pepper!



**IT'S OFFICIALLY** eat-outdoors season. The time of year when you break out your blankets and totes, and remember that food and wine actually taste better when there's sun on your face and a gentle breeze rustling your napkin. This menu channels Provence, but it's not all lavender fields and South of France romance: It's practical, too, with tasty dishes that all travel well, can be made in advance, and don't need to be served hot. So start packing. And don't forget the sunscreen.

#### THE MENU

Roast Provençal Chicken  
Marinated Summer Vegetables  
White Bean Tapenade  
Little Apricot Cakes

### Roast Provençal Chicken

ACTIVE 15 MINUTES TOTAL 1¼ HOURS

**6 SERVINGS** *Bigger picnic? Simply roast two birds at the same time.*

- 2 garlic cloves, finely chopped
- ¼ cup herbes de Provence
- ¼ cup olive oil
- 1 Tbsp. kosher salt
- ½ tsp. freshly ground black pepper
- 1 3½–4-lb. chicken
- Lemon wedges (for serving)

Preheat oven to 475°. Mix garlic, herbes de Provence, oil, salt, and pepper in a small bowl. Rub mixture all over inside and outside of chicken. Place on a wire rack set inside a roasting pan.

Roast chicken until skin begins to brown, 25–30 minutes. Reduce heat to 350° and roast until an instant-read thermometer inserted into thigh registers 165°, 25–30 minutes longer. Let rest 10 minutes before carving. Serve with lemon wedges.

**DO AHEAD:** Chicken can be made 2 days ahead. Let cool. Cover and chill; bring to room temperature before serving.

#### MAKE THE CUT

FOR EASY EATING,  
CARVE THE CHICKEN  
AT HOME (SEE  
OUR HOW-TO ON  
PAGE 136).

