Butterflied Chicken

4 pound whole chicken

1 Tablespoon olive oil

1 teaspoon salt

1/2 teaspoon pepper

2 pounds Yukon Gold potatoes, peeled and sliced 1/4 inch thick

1 3/4 cups water

4 cloves garlic, smashed and peeled

Lay chicken on on cutting board, breast side down. Cut on each side of backbone and remove.

Flip chicken and press down to flatten.

Combine potatoes, garlic, water, 1 t. salt and 1/2 t. pepper in bottom of a large skillet.

Place chicken on top. Place on stove and bring to a boil.

Place pan in 450 oven and roast until internal temperature reaches 165. (About 50 minutes.)

Place chicken on platter. Spoon potatoes into bowl, removing smashed garlic. Smash.