Skillet Roast Chicken and Potatoes

3 Tablespoons olive oil

2 teaspoons fresh thyme

1 1/2 teaspoons smoked paprika

1 1/2 teaspoons lemon zest

salt and pepper

1 whole chicken

2 pounds yukon gold potatoes

Combine 2 Tablespoons oil, thyme, paprika, lemon zest and 1 teaspoon salt.

Rub under and on skin of chicken.

Tie legs together and tuck wings underneath bird.

Toss potatoes with remaining oil, 1 1/2 teaspoons salt and 1/2 teaspoon pepper.

Place potatoes in a skillet and cook until browned.  (10 minutes or so.)

Place chicken on top of potatoes, breast side up.

Transfer skillet to a 400 degree oven.

Roast until breast registers 165 degrees.

Remove skillet from oven and transfer chicken to a platter.  Cover with foil.

Cover skillet with a lid and return potatoes to the oven.

Roast another 20 minutes.

Serve chicken with potatoes.