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Mouthing Off

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David Bouley's Pot-Roasted Chicken

BY JUSTINE STERLING,

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From March 19th to 25th, a handful of New York restaurants will offer healthy three-course lunch and dinner menus from \$25 to \$75 as part of Wellness Week 2012. A highlight of the promotion, David Bouley's luxurious Tribeca flagship Bouley will serve lunch for \$55 (\$45 if you go vegetarian). Bouley is no stranger to creating flavor without adding too much fat. For his **Pot-Roasted Chicken with Mushrooms**, he cooks the chicken on aromatic hay in a pot sealed with pizza dough to keep it juicy. Rather than venture out for hay bales, home cooks can use dried chamomile flowers from tea bags for a similar effect.

