

Ridiculously Good Roast Chicken

This roast chicken is our hands down favorite. You will see I am not totally specific on the seasonings to use. You can change the seasonings to match your tastes for the day. We use Cajun, Lebanese, Herbs de Provence... the possibilities are endless. I usually alter what I stuff the chicken with to my seasoning. You can try tons of different combinations. No matter what it comes with crispy skin and tender meat and makes a yummy gravy.



Sample Recipe

Recipe serves	Prepared for
4	6

Ingredient	Amount	Scaled amount
Chicken,whole	3-3 1/2 lb	3- 3 1/2 lb
Seasoning of your choice	2-3 tbsp	2-3 tbsp
Butter	1 cup	1 cup
Onion,halved	1	1
Garlic cloves, peeled	6 ----	6 ----
* Root veggies and baby potatoes can be added.		

Sample Instructions

1. Preheat oven to 475.
2. Stuff the cavity of the chicken with half an onion and garlic and 1/2 cup of butter.(Some fresh herbs like rosemary and such go well also) I also sometimes put a half a sausage link to add flavor to the gravy.
3. Truss your chicken tucking the wings under the breast. (you can see an example on you tube or send me a message and I can walk you through it)
4. Pat your chicken dry.Pick your seasoning, for this one I used my homemade Cajun seasoning(recipe in blog). Spread your seasoning over the entire chicken.
5. Spread softened butter over the top of the chicken. I like to also put thin sheets of butter over the top or you can soften the butter and spread it on top.
6. Cut the remaining onions into thick slices and put a single layer on the bottom of a cast iron skillet. (You can use small potatoes and root vegetables also).
7. Place chicken on top of veggies and place in oven. Roast at 475 for 20 minutes. Baste every 10 minutes(If there isn't enough juice I keep some butter melted on the side)
8. Turn heat to 425 and roast for an additional 45- 60 minutes(I usually baste it halfway through) till the chicken is tender(when you can wiggle the leg with little effort or inner temp is 160 it's done).
9. Let the chicken rest for 10 minutes and transfer to platter along with the veggies. You can use the drippings in the pan or add a little chicken broth to the drippings and cook over medium heat for a couple minutes to make a light chicken gravy(If you serve this with mashed potatoes I highly recommend this option)

* Serve this chicken with rice, mashed potatoes or the pan roasted veggies.

Shopping List

Ingredients	Have it	Quantity
Whole Chicken	<input type="checkbox"/>	3-3 1/2 lbs
Seasoning, your choice	<input type="checkbox"/>	
Butter	<input type="checkbox"/>	1 cup + more for basting
Onion	<input type="checkbox"/>	1
Garlic cloves	<input type="checkbox"/>	6
Optional- baby potatoes or root veggies.	<input type="checkbox"/>	