
Oven Roasted Chicken

Description

Impress your guests with this whole chicken aromatically seasoned with garlic, lemon and herb butter.

Total time: 2 hrs Yield: 4 Servings

Ingredients

5 lb whole chicken
1/4 lb butter (room temperature)
2 lemons (zested)
3 clove garlic (minced)
salt
pepper
5 sprigs fresh thyme
5 sprigs fresh Italian parsley
5 sprigs fresh tarragon
5 sprigs fresh rosemary
butcher's string
1 Tbsp cooking oil

Prep Time: 2 hrs Total Time: 2 hrs

Instructions

Heat oven to 350° F. Wash chicken then dry with paper towels. Mix together butter, lemon zest and garlic. Rub cavity of chicken with butter mixture then season to taste with salt and pepper. Place thyme, parsley, tarragon and rosemary inside and tie chicken legs with butcher's string. Rub outside of chicken with oil then sprinkle with salt and pepper. Make sure chicken is room temperature before cooking. Place chicken on baking pan and roast for about 1 hour and 20 minutes. Be sure to let chicken cool for 30 minutes before serving.

Recipe brought to you by:

Chef Maka Kwon

Source:

Chef Maka Kwon