

Butter Herb Roasted Chicken

A roast chicken is both simple and elegant. Because of the versatility of leftovers consider roasting two birds at a time. Don't forget to save the bones to make bone broth.

Prep Time: 10 mins

Total Time: 1 hr. 45 mins

Makes: 4-6 servings

Ingredients:

3 tablespoons butter, softened

1 tablespoon freshly chopped rosemary

1 teaspoon finely minced garlic

1 teaspoon lemon zest

1 each whole chicken, giblets removed and patted dry

Equal amounts of salt and pepper mixed in a small dish (to prevent cross contamination)

1 small onion, cut into large pieces

3-4 cloves of garlic, peeled and smashed

1 small or 1/2 large lemon, cut into large pieces (use the leftover from zesting)

2-3 sprigs fresh rosemary

Directions

1. Preheat oven to 425°F. Mix butter, chopped rosemary, minced garlic, and lemon zest until well combined; set aside.
2. Place chicken in a roasting pan, breast side up. Season inside cavity with salt and pepper. Stuff with onion, garlic, lemon, and rosemary.
3. Loosen skin on top of chicken gently with fingers. Spread butter mixture under skin.
4. Pierce a small hole in skin on each side of the large cavity opening. Cross the legs, securing in the holes. You could also truss the chicken with butchers' twine.
5. Season skin generously with salt and pepper.
6. Roast 60-90 minutes (depending on size) or until the thickest part of the thigh reaches 165°F. Remove from the oven, rest 15 minutes before carving.