

ROASTED CHICKEN



INGREDIENTS

- 1 chicken
- 4 garlic cloves
- 2 tsp kosher salt
- 1 tsp cracked black pepper
- 1 tbsp butter

DIRECTIONS

- 1 Preheat oven to 425 F. Pat chicken dry to ensure crispy skin.
- 2 Place chicken into deep roasting dish and sprinkle liberally with salt and pepper.
- 3 Place smashed garlic cloves inside cavity of chicken. Place half of the butter on top of the chicken and the other half inside the chicken.
- 4 Roast at 425 F for 25 minutes and then drop the heat to 350 F for another 50 minutes.
- 5 Insert meat thermometer between the thigh and body of the bird and ensure that the temperature is at least 185 F.
- 6 Allow the chicken to rest for a minimum of 10 minutes prior to carving.

WORKING TOGETHER:

