

# Herbs de Provence Roasted Chicken

## Also Known As

<b>Course</b>	<b>Yield</b>	<b>Type of Food</b>	<b>Main Ingredient</b>
Entrée	4 servings	Poultry	Chicken

### Comments

Enjoy the flavors of the French countryside. This is one delicious chicken.

**Prep Time** 5 minutes

**Cooking Time** 2.25 hours

**Ethnic Origin** French

**Pre-Heat?**  Yes **Temperature** 350 **Grease Pan?**  Yes

Measure	Ingredient	Measure	Ingredient
1 whole	roasting chicken		
1 tsp.	herbs de provence		
2 Tbs.	garlic granules		
2 Tbs.	sherry, divided		

### Instructions

Wash and prep chicken. Place in roaster.

Put the garlic into the chicken's cavity.

Put 1/2 the sherry into the cavity and sprinkle half over the chicken's breast.

Sprinkle the Herbs de Provence over the chicken.

Roast, covered, at 350°F for 60-90 minutes depending on the size of the chicken then remove the lid and roast uncovered another 15-30 minutes until the skin is crisp and the chicken is fully cooked.

If you want a sauce either use the pan juices to make gravy or deglaze the pan with a little white wine.