

Simple Savory Roasted Chicken

Also Known As
Sunday Special

Course	Yield	Type of Food	Main Ingredient
Entrée	4-6 servings	Hot	Chicken
Comments			

Prep Time 30 Minutes **Cooking Time** 1 hour to 1 hour 15 **Ethnic Origin** American

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

Measure	Ingredient	Measure	Ingredient
1	Chicken (3-4 pounds)	Broiler-fryer	
1 medium	Potato (cut into half inch cubes)		
1 medium	Onion (sliced into 8 wedges)		
2 medium	Carrots (sliced half inch thick)		
1 clove	Garlic (pressed)		
1 Tbs.	Olive oil		
.25 tsp.	Thyme leaves (dried)		
.25 tsp.	Rosemary (dried) crushed		
	Coarse salt to taste		
	Fresh ground black pepper to taste		
1 cup	Water		

Instructions

Rinse chicken and pat dry with paper towels.

Place chicken, breast side up, in 13X9 inch baking dish or roasting pan.

Arrange potato, onion, and carrots around chicken.

In small bowl, combine garlic, oil, thyme, rosemary, salt, and pepper.

Then brush this mixture over the chicken.

Pour water over vegetables.

Bake, uncovered, 1 hour to 1 hour and 15 minutes or until meat thermometer inserted into thickest part of thigh, not touching bone, reads 180 degrees F.

Remove from oven and let rest, covered, 10 to 15 minutes before you serve or carve the chicken.