

Feast of Trumpets

Special Recipe

A Taste of Celebration

*"Blow ye the trumpet in Zion,
sanctify a fast, call a solemn assembly:"*

Joel 2:15 KJV



*Good Food
Brings People Together
to Celebrate
God's Faithfulness!*



Honey Herb Roasted Chicken

with Apples, Carrots & Onions

A sweet and savory dish perfect for the Feast of Trumpets.

*A meal to remember
God's goodness and
the new beginning
He gives!*



Ingredients

- | | |
|------------|--|
| 1 (4-5 lb) | whole chicken |
| 1/4 cup | olive oil |
| 1/4 cup | honey |
| 2 Tbsp | lemon juice (fresh) |
| 4 cloves | garlic (minced) |
| 1 Tbsp | fresh rosemary (chopped) |
| 1 Tbsp | fresh thyme (chopped) |
| 1 tsp | sea salt |
| 1/2 tsp | black pepper |
| 3 | large carrots (cut into chunks) |
| 2 | apples (such as Honeycrisp or Fuji, cut into wedges) |
| 1 | large red onion (cut into wedges) |
- Optional: fresh parsley for garnish

Directions

- 1 Preheat oven to 400°F (200°C).
- 2 In a small bowl, whisk together olive oil, honey, lemon juice, garlic, rosemary, thyme, salt, and pepper.
- 3 Place the chicken in a large roasting pan. Rub the honey herb mixture all over the chicken, inside and out.
- 4 Arrange carrots, apples, and onions around the chicken.
- 5 Roast for 1 hour and 15 minutes, or until the chicken reaches an internal temperature of 165°F (74°C) and the skin is golden brown.
- 6 Baste with the pan juices halfway through cooking.
- 7 Let the chicken rest for 10 minutes before carving.
- 8 Garnish with fresh parsley and serve with the roasted apples, carrots, and onions.

Serving Suggestion

Pair with a fresh green salad, roasted sweet potatoes, or warm bread to complete your Feast of Trumpets meal.

*Give thanks unto the LORD;
for he is good: because his mercy
endureth for ever.*

1 Chronicles 16:34 KJV

*A Fresh Start...
A Grateful Heart!*

