

INGREDIENTS

Olive Oil or Butter - 3 Tb
Whole Chicken - 1 (4-6 lbs.)
Broth or Water - 2 C
Dried Rosemary, - 1.5 Tb
Salt - 1 Tb
Pepper - 2.5 tsp.

Tools & Equipment

Roasting Pan or Oven-Safe Skillet
Small bowl
Stainless Steel or Wooden Spoon
Basting Brush
Meat Thermometer

Prep Ahead

Gather all ingredients and equipment.
Measure out all ingredients beforehand.

Alternatives and Options

You can always add more salt and pepper or reduce the amount.

If you don't have a rack, lay thickly sliced vegetables (like carrots, onions, or celery) under the chicken to elevate it slightly.

Remove any leftover chicken from the bones and chop or shred it. This will make the protein base for Classic Chicken Soup!

Save the chicken carcass and use it to make homemade chicken broth!



Classic Roast Chicken



8-ish servings
(includes leftovers)



2-ish hours
Active: 10 minutes
Inactive: 1:45

INSTRUCTIONS

Place chicken on a roasting rack in the roasting pan, breast side up.

Pour the chicken broth into the bottom of the pan to keep the chicken moist.

Place the pan in the preheated oven.

Roast, uncovered, for about 1 hour 15 minutes to 1 hour 30 minutes, or until the internal temperature in the thickest part of the thigh reaches 165°F (74°C).

Baste the chicken with pan juices every 30 minutes to enhance flavor and moisture.

When done, *remove* the chicken from the oven and let it rest for 15 minutes to allow the juices to redistribute.

Carve the chicken into desired portions and serve with pan juices spooned over the top.

Pair with your favorite sides, like roasted vegetables, mashed potatoes, or a fresh salad.