

Herb Roasted Chicken

Serves 4

Ingredients:

1 whole chicken, about 3 1/2 - 4 lbs



1 tbsp. minced garlic (2-3 cloves)

2 tsp. dry mustard

1 tbsp. chopped fresh rosemary leaves

2 tsp. chopped fresh thyme leaves

2 tsp. kosher salt

1 tsp. fresh ground pepper

2 tbsp. olive oil

2 tbsp. fresh squeezed lemon juice

Directions:

1. Preheat the oven to 425 degrees. Pat the outside of the chicken dry with paper towels and remove and organs that may be inside the cavity.
2. In a small bowl, combine the garlic, mustard, herbs, salt, pepper, olive oil and lemon juice to make a paste.
3. Loosen the skin from the meat gently and smear half of the paste directly on the meat. Spread the remaining paste evenly on the skin.
4. Tie the legs together with kitchen string and tuck the wing tips under the body of the chicken. Place the chicken, breast side up, in the oven in a roasting pan. Roast until an instant-read thermometer registers 160 degrees when inserted into the thickest part of the thigh (avoiding bone) or until juices run clear, about 45-50 minutes. If the skin is over browning, cover loosely with foil.
5. Allow to rest 10-15 minutes before serving.

TREASURE BOX ITEMS=



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