



Foodicious
RECIPES

Roasted whole Chicken

Ingredients

- 1 broiler/fryer whole chicken
- 2 teaspoons salt, divided
- 1 teaspoon dried thyme
- 1 onion, quartered
- 2 celery stalks, chopped
- A few sprigs of fresh parsley
- 4–6 red potatoes, halved
- 1 cup chicken broth

Instructions

Remove the chicken from the refrigerator and let it sit at room temperature for 30–60 minutes. This helps it cook evenly and brown better. Pat the skin dry and sprinkle with a pinch of salt.

Meanwhile, wash and chop the vegetables. Preheat your oven to 375°F (190°C) and lightly oil the bottom of your Dutch oven.

Sprinkle the inside of the chicken with thyme and 1 teaspoon salt. Stuff the cavity with the onion, celery, and parsley sprigs. Place the chicken breast-side up in the Dutch oven and cover with the lid.

Bake the covered chicken for 30 minutes. This traps moisture, allowing the chicken to roast gently and stay juicy.

Carefully remove the lid—watch out for steam! Sprinkle the remaining 1 teaspoon salt over the chicken. Arrange red potatoes around it and pour chicken broth into the pot.

Return the pot to the oven uncovered and roast for another 25 minutes. This helps the broth infuse flavor while allowing the skin to begin crisping up.

Increase the oven temperature to 400°F (205°C) and roast for an additional 10–15 minutes, until the skin is golden and crispy. The chicken is done when a meat thermometer reads 170°F

to 175°F in the thigh.

Remove the chicken from the oven and loosely tent it with foil. Let it rest for 15 minutes before carving. This allows the juices to redistribute for tender, flavorful meat.