

# Classic Roasted Whole Chicken















# Instructions

1. Preheat oven to 425°F.
2. Pat chicken dry and rub with oil or butter.
3. Season generously with salt and pepper.
4. Stuff the cavity with lemon, garlic, and herbs.
5. Tie legs together with kitchen twine and place in a roasting pan.
6. Roast for 1 hour to 1 hour 15 minutes, until juices run clear and internal temp is 165°F.
7. Let rest 10 minutes before carving.

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