

Joe's Roasted Garlic Chicken





Instructions

1. Preheat oven to 400° F
2. Mix olive oil with rosemary, thyme, sage, salt, and pepper. Add garlic cloves and toss until cloves are covered.
3. Place chicken halves (or whole chicken, cut up) into a large, oblong baking dish
4. Pour herbed olive oil and garlic mixture over chicken and rub onto all surfaces of the chicken
5. Arrange chicken, skin side up, over cloves
6. Bake, uncovered for 45-55 minutes until juices run clear, or a thermometer placed in thigh reads 180° F
7. Optional Instructions: brush chicken with pan drippings during last 10 minutes of roasting
8. Let chicken rest for 5-10 minutes before serving

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