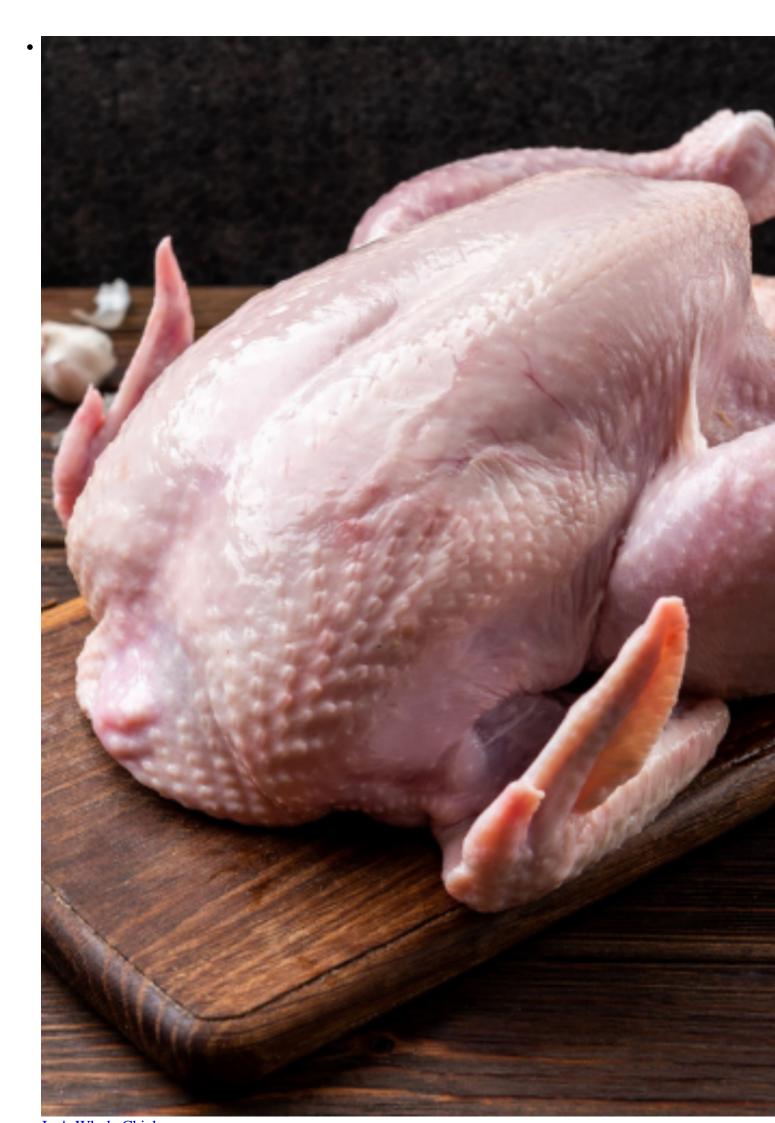
Joe's Roasted Garlic Chicken





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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