

NO FRILLS WHOLE ROASTED CHICKEN



Ingredients:

- 4-6 LB. Whole Chicken
- 1 Lemon
- Salt & Pepper
- 3 TBSP Unsalted Butter
- 1 LG Red Onion
- 3-5 Garlic Cloves

Instructions:

- Preheat Oven to 425 degrees and let the butter sit out at room temperature.
- Take the bag of giblets out of the chicken, put it in a bowl and store in the refrigerator (to use with chicken stock recipe).
- Peel and slice the onion and lay the rings throughout the bottom of the roasting pan.
- Rinse the chicken with cold water and pat dry.
- Salt and pepper the inside and outside of the chicken.
- Place chicken on top of the onions in the roasting pan.
- Slice lemon into quarters.
- Squish the garlic cloves and put them in the cavity of the chicken with the lemon slices.
- Cook for 1 ½ hours or until the temperature of the bird is close to 175 degrees.
- Let stand for 10 minutes before eating.

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