

# Classic Roast Chicken



PREPARATION TIME  
10 minutes



COOKING TIME  
1 hour



PERFECT PARTNER  
roasted potatoes



Major supermarkets now offer “free-range” chickens—birds that are raised on farms rather than in commercial coops. Though thought to be more tender, they are no more nutritious and cost more per pound.

## SHOPPING LIST

• roasting chicken • celery

## ON HAND

• onion • butter  
• dried thyme • salt

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## INGREDIENTS

- 1 stalk celery
- 1 (3½-pound) roasting chicken
- ½ teaspoon dried thyme
- ½ teaspoon salt
- 1 tablespoon butter, softened, divided
- 1 onion, quartered

SERVES 4

**COOK'N**  
*Express*

- Save washing another pan. Make gravy to accompany the chicken directly in the roasting pan. Stir 1 tablespoon flour for each cup of pan juices and a small amount of water into the roasting pan. Cook the gravy over medium-high heat, stirring continually until thickened.

## Make Ahead

Buy the largest chicken available. Though the initial roasting time will be longer, you'll save time in the end because you'll have leftovers for another meal or two.

## ♦ VARIATION

*Substitute a whole boned turkey breast for the roasting chicken if your family mainly prefers white meat.*

**1** Preheat oven to 475°F. Slice celery. Sprinkle inside cavity of chicken with thyme and salt; add 1 teaspoon butter, sliced celery and onion. Rub outside of chicken with remaining butter.



**2** Tuck wing tips under back of chicken. Place chicken breast side-down on rack in roasting pan.

**3** Add enough water to cover bottom of pan. Roast for 10 minutes. Reduce temperature to 375°F. Roast for 20 minutes longer.



**4** Turn chicken breast-side up. Roast until chicken is browned, about 30 minutes longer.