

# Roast Chicken with Rosemary



PREPARATION TIME  
10 minutes



COOKING TIME  
50 minutes



PERFECT PARTNER  
parsley potatoes



Broilers and fryers are different names for the same chicken. They usually weigh between 3 and 4 $\frac{1}{2}$  pounds. Choose one that is closer to 3 pounds for the most tender meat.

## SHOPPING LIST

- chicken • parsley
- white wine

## ON HAND

- salt • pepper • onion
- garlic • olive oil • rosemary
- thyme

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## INGREDIENTS

- 1 (3-pound) chicken
- Salt and pepper
- 1 onion
- 1 clove garlic
- 3 sprigs fresh parsley
- 1 tablespoon olive oil
- 1/2 teaspoon crushed dried rosemary leaves
- 1/4 teaspoon crushed dried thyme leaves
- 1/2 cup white wine or chicken broth

SERVES 4

## COOK'N *Express*

- Crush the herbs between your fingers to release their perfume and flavor before rubbing them on the chicken.
- Store the uncooked chicken covered with a damp cotton dish towel in the refrigerator. This keeps it moist but allows air to circulate, keeping the meat fresh.

## Make Ahead

Use chopped leftover chicken with frozen stew vegetables and packaged gravy and serve over biscuits for a quick and easy midweek meal.

## VARIATION

For a zestier flavor, add 1 lemon, cut into quarters, to the onion and parsley in the chicken cavity before cooking.

- 1 Preheat oven to 425° F. Rinse chicken inside and out and pat dry. Rub generously with salt and pepper inside and out. Cut onion into wedges.



- 2 Place 2 onion wedges, garlic and parsley in chicken cavity. Place chicken breast side up in a shallow roasting pan.



- 3 Sprinkle with olive oil, rosemary and thyme. Arrange remaining onion wedges in pan and pour wine around chicken.



- 4 Roast for 50 minutes or until juices run clear when pierced with a fork, basting occasionally with pan juices. Cover with foil and let stand for 10 minutes before serving.