



#MakeItGAP

RECIPES

WHOLE JUICY ROASTED CHICKEN

YIELD: 6-8 Servings

INGREDIENTS:

1 (3-4 pound) whole chicken, *giblets removed*
Salt and black pepper, *to taste*
1 Tbsp. onion powder, *or to taste*
½ cup butter, *divided and softened*
1 stalk celery, *leaves removed*

PREPARATION:

Preheat oven to 350°F.

Place chicken in a roasting pan, and season generously inside and out with salt and pepper. Sprinkle inside and out with onion powder. Place 3 tablespoons butter in the chicken cavity. Arrange dollops of the remaining butter around the chicken's exterior. Cut the celery into 3 or 4 pieces, and place in the chicken cavity.

Bake chicken uncovered in the preheated oven until no longer pink at the bone and the juices run clear, about 1 hour and 15 minutes. An instant-read thermometer inserted into the thickest part of the thigh, near the bone, should read 180°F. Remove from heat and baste with melted butter and drippings. Cover with aluminum foil and allow to rest about 30 minutes before serving.

Recipe adapted from allrecipes.com