

Easy Roast Chicken

Serves: 6

Ingredients

Whole Organic Free Range Roasting Chicken

2 Large Onions

1 Lemon

Kosher Salt

Dried Sage

Dried Rosemary

Fresh Ground Pepper

Instructions

1. Pre-heat oven to 350 degrees
2. Slice Onions Thickly and line a roasting pan with slices
3. Dry chicken with paper towels
4. Combine 2 tablespoons of Kosher Salt with 1 tablespoon each of Sage and Rosemary
5. Squeeze lemon over chicken and around cavity rubbing on wings and drumsticks
6. Massage chicken with salt/herb mixture
7. Crack pepper over chicken
8. Put chicken on the onion slices and bake for 2 hours
9. Let it rest 15 min before carving.

FOR MORE RECIPES VISIT : THECULINARYCURE.COM