

Rosemary Lemon Roast Chicken

Courses: Main Dish

Categories: Chicken

Ingredients

1 3 1/2- to 4-pound chicken, giblets removed

2 tsp fresh rosemary

1 tsp kosher salt

1/4 tsp black pepper

2 cloves garlic

1 TBSP olive oil

2 lemons, juiced

Directions

Preheat oven to 450 degrees. Put a rack in an ovenproof skillet or small roasting pan.

Rinse chicken inside and out and pat dry. Place in pan. Tuck wings beneath the chicken. Mix the rosemary, salt, pepper and garlic together. Carefully loosen the skin from the breasts, thighs and drumsticks and spread 3/4 of the mixture evenly under the skin.

Sprinkle the rest of the spice mixture in the chicken cavity. Mix the olive oil and lemon juice together and drizzle over chicken. Roast for 20 minutes, add one cup of water and roast until the chicken is cooked through, about 40 minutes more. Remove the chicken from the oven and let it rest for at least 15 minutes before carving.