



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Simple Roast Chicken –

**1 onion, sliced
1 - 3 ½ to 4 lb. chicken, giblets removed
1 tbl. olive oil or vegetable oil
Kosher salt and black pepper
1 ½ lbs. new potatoes, halved**

- 1. Heat oven to 450° F. Place the onion in a large roasting pan. Pat the chicken dry with paper towels. Tuck the wings under the chicken and place it on top of the onion. Rub the chicken with 1 tablespoon of the oil and sprinkle with 1/2 teaspoon each salt and pepper.**
- 2. Scatter the potatoes around the chicken, drizzle with the remaining tablespoon of oil, and sprinkle with ½ teaspoon each salt and pepper.**
- 3. Roast, tossing the potatoes once, until a thermometer inserted into a thigh registers 165°F, 50 to 60 minutes. Let the chicken rest at least 15 minutes before carving. Serve with the potatoes and onions.**

Credit: realsimple.com