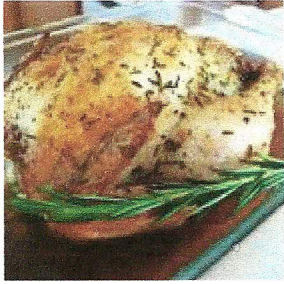


Roast Chicken with Rosemary



Rated: ★★★★★

Submitted By: LILQUIZ

Photo By: Dianne

Prep Time:

10 Minutes

Cook Time: 2
Hours

Ready In: 2 Hours

10 Minutes

Servings: 6

"Stuff the cavity of a whole roasting chicken with onion and fresh rosemary for a simple and delicious baked chicken, just like the ones in Italian markets."

INGREDIENTS:

1 (3 pound) whole chicken, 1 small onion, quartered
rinsed
salt and pepper to taste
1/4 cup chopped fresh
rosemary

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Season chicken with salt and pepper to taste. Stuff with the onion and rosemary. Place chicken in a 9x13 inch baking dish or roasting dish.
3. Roast in the preheated oven for 2 to 2 1/2 hours, or until chicken is cooked through and juices run clear. Cooking time will vary a bit depending on the size of the bird.