

Perfect Roast Chicken Recipe - A Classic and Elegant Dinner Favorite

This roast chicken recipe stands out for several reasons:



OVEN
425°F

TIME
15 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

- 1 whole chicken (about 4-5 pounds)
- 4 tablespoons olive oil
- 2 lemons (one for juice, one for stuffing)
- 4 cloves garlic, minced
- Fresh herbs (rosemary, thyme, and parsley)
- Salt and pepper to taste
- Vegetables for roasting (carrots, potatoes, onions)

DIRECTIONS

1. Preheat your oven to 425°F (220°C).
2. Pat the chicken dry with paper towels. This step is crucial for achieving crispy skin.
3. In a small bowl, mix olive oil, minced garlic, juice of one lemon, salt, and pepper.
4. Rub the mixture all over the chicken, making sure to get under the skin for maximum flavor.
5. Stuff the cavity of the chicken with the remaining lemon and a handful of fresh herbs.
6. Place the chicken in a roasting pan and surround it with your choice of chopped vegetables.
7. Roast in the preheated oven for about 1 hour and 15 minutes, or until the internal temperature reaches 165°F (75°C).
8. Let the chicken rest for 10-15 minutes before carving to allow the juices to redistribute.

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