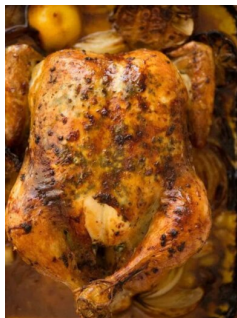


## Herb-Butter Seasoned Roast Chicken That's Crispy, Juicy, and Perfect Every Time

is a showstopper main dish with



**OVEN**  
**450°F**

**TIME**  
**30 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

For the Chicken:

1 whole chicken (1.75-4 lbs), rinsed and patted dry

Salt and freshly ground black pepper

2 tsp olive oil

1 lemon, quartered

3 sprigs rosemary

1 onion, quartered

1 whole garlic bulb, halved

1 cup dry white wine or chicken broth

For the Garlic Herb Butter Smear:

1 stick ( $\frac{1}{2}$  cup) unsalted butter, melted

3 cloves garlic, minced

1 Tbsp dried sage

2 tsp dried rosemary

1 Tbsp fresh parsley, finely chopped

$\frac{1}{2}$  tsp each of salt and black pepper

Juice from 2 lemon wedges

### DIRECTIONS

1. Prep the Chicken: Take the chicken out of the fridge 30 minutes before roasting.
2. Preheat oven to 450°F (232°C) with the rack in the middle.
3. Mix all ingredients for the butter smear, including lemon juice. It should be thick and herby.
4. Butter and Stuff the Chicken: Place the chicken in a roasting pan or oven-safe skillet.
5. Gently lift the skin over the breasts and spoon some of the butter underneath. Rub remaining butter all over the surface of the bird.
6. Squeeze juice from the remaining lemon wedges over the top.
7. Stuff the cavity with:
8. Used lemon wedges
9. Rosemary sprigs
10. Tie the legs with kitchen twine and tuck wings under for even cooking.
11. Season the skin generously with salt and pepper.
12. Add Aromatics & Roast: Place onion quarters and garlic bulb halves in the pan under the chicken.
13. Pour white wine or broth around the chicken.
14. Drizzle the skin with olive oil.
15. Roast at 450°F for 10 minutes to start the browning process.
16. Then reduce oven to 350°F (175°C) and roast for 1 hour 30 minutes, or until juices run clear and the internal temp reaches 165°F in the thickest part of the thigh.

17. Baste the chicken with pan juices twice during roasting.
18. Rest and Serve: Remove from the oven and let rest uncovered for 15 minutes-this keeps the skin crispy and allows juices to redistribute.
19. Discard the onion. Scoop out and serve the roasted garlic cloves, or mash them into the pan juices.
20. Serve with pan drippings as a natural jus.

## SWAPS & NOTES

Fresh herbs can replace dried (use 3x more).

For a larger chicken , add 10-15 minutes cook time per pound.

Swap butter for olive oil for a dairy-free version (but flavor will differ slightly). ??? Instructions 1.

Prep the Chicken Take the chicken out of the fridge 30 minutes before roasting .

