

## Simple Roast Chicken: Easy Whole Roasted Chicken Recipe

Few dishes are as comforting and universally loved as a perfectly roasted chicken. This



**OVEN**  
**425°F**

**TIME**  
**30-60 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

1 (4 to 5-pound) whole chicken, giblet packet removed from cavity  
1 tablespoon extra-virgin olive oil  
 $\frac{1}{2}$  teaspoon Italian seasoning  
Kosher salt and freshly ground black pepper, to taste (generous amounts)

### DIRECTIONS

1. Let's get this delicious : Simple Roast Chicken cooking!
2. Preheat : Oven & Prep Chicken: Preheat your oven to 425°F (220°C). Place a baking rack in the lower third of the oven (or leave it in the middle). Remove the giblet packet from the chicken cavity. Bring the whole chicken to room temperature for about 30-60 minutes before roasting (this helps it cook more evenly). Pat the chicken very dry inside and out with paper towels - this is crucial for crispy skin.
3. Season : Chicken: Place the chicken breast side up in an oven-safe pan (a cast iron skillet, roasting pan, or a large oven-safe baking dish works well). Drizzle with 1 tablespoon extra-virgin olive oil and use your hands to rub it all over the chicken, ensuring even coverage. Season the chicken generously all over with kosher salt, freshly ground black pepper, and  $\frac{1}{2}$  teaspoon Italian seasoning, patting the seasoning into the skin with your hands.
4. Roast: Place the pan with the chicken in the preheated oven. Roast the chicken for 120 minutes (2 hours). The internal temperature should read 165°F (74°C) when an instant-read thermometer is placed in the thickest part of the thigh, avoiding the bone. The juices should run clear. Note on Oven Temperature: While the recipe states 425°F for preheating, the cooking temperature given is 350°F. For this recipe, set your oven to 425°F as noted in step 1, as that higher temperature is ideal for crispy skin and a 2-hour cook time for a 4-5lb bird. If your chicken starts to brown too quickly, you can loosely tent it with aluminum foil during the last 30-45 minutes of baking.

5. **Rest & Serve:** Once the chicken is cooked through, carefully remove it from the oven. Let the chicken rest, uncovered, on a cutting board for 15 minutes before carving, slicing, and serving. This resting period allows the juices to redistribute throughout the meat, ensuring a tender and moist result. Enjoy!

## SWAPS & NOTES

**Whole Chicken:** A 4 to 5-pound chicken is ideal for even roasting and typically serves 4-6 people.

Ensure the giblet packet (often found in the cavity) is removed before cooking.

**Extra-Virgin Olive Oil:** Helps the seasoning adhere and promotes crispy skin.

**Italian Seasoning:** A classic blend of herbs like oregano, basil, thyme, and rosemary.

## TIPS FOR SUCCESS

**Pat Dry, Very Dry:** This is the most important step for crispy skin.

Moisture on the skin will lead to steaming, not crisping.

**Room Temperature Chicken:** Allowing the chicken to come closer to room temperature promotes more even cooking.

**Season Generously:** Don't be shy with the salt, pepper, and herbs.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/simple-roast-chicken-easy-whole-roasted-chicken-recipe/>