

Garlic Butter Roast Chicken with Potatoes and Veggies-My Weekend Dinner Staple

Let me walk you through how I make it and why it's one of my most reliable go-to recipes.



OVEN
400°F

TIME
20 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

You'll Need (Serves 4-6 | Prep Time: 20 minutes |
Cook Time: 1 hour 15 minutes)

DIRECTIONS

1. Step-by-: Step)
2. Preheat and : Prep the Chicken
3. I preheat the oven to 400°F (200°C) and get to work on the chicken. I pat it dry with paper towels-this is key for crispy skin. Then I place it in a large roasting pan or deep baking dish.
4. In a small bowl, I mix the olive oil, melted butter, salt, pepper, garlic powder, paprika, and thyme. I rub this all over the chicken, making sure to get it into every nook and cranny. If I'm using a whole bird, I also stuff the cavity with the lemon halves and smashed garlic cloves.
5. Prep the : Potatoes and Carrots
6. Next, I toss the halved baby potatoes and carrots in a mix of olive oil, melted butter, salt, pepper, and Italian seasoning. I scatter them around the chicken in the roasting pan. They'll soak up all those savory drippings and roast right alongside the meat.
7. Roast and : Baste
8. Into the oven it goes, uncovered, for about 1 hour and 15 minutes. I baste the chicken every 25 minutes with the pan juices. This step makes a big difference-it helps the skin brown evenly and keeps everything juicy.
9. If I'm using chicken pieces instead of a whole bird, I still follow the same process, just checking for doneness a little earlier.
10. Add the : Green Veggies
11. In the last 20 minutes of roasting, I add the broccoli and asparagus. I like to give them a quick toss in olive oil and a pinch of salt before adding them to

the pan. They roast up tender and slightly crisp, soaking in all the buttery, garlicky goodness.

12. Rest and : Serve
13. Once the chicken is fully cooked (165°F in the thickest part), I remove the pan from the oven and let the chicken rest for 10 minutes before slicing. This keeps all the juices inside where they belong.
14. I garnish with fresh rosemary or thyme and bring the whole pan to the table-it's a showstopper on its own.
15. My Tips for : Roast Chicken Success
16. Don't skip the basting:
17. It keeps everything moist and helps build flavor.
18. Room-temp chicken = better roast:
19. If I have time, I let the chicken sit out for 20 minutes before roasting.
20. Use a meat thermometer:
21. It takes the guesswork out and ensures the chicken is cooked through but still juicy.
22. Customize your veggies:
23. This recipe is flexible. Swap in sweet potatoes, squash, or green beans depending on what's in season.
24. What I : Serve With It
25. Honestly, this is a full meal on its own, but sometimes I like to add:

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