

Main Dish

Roasted Chicken and Vegetables

Makes 4-6 servings

Prep time:

Allergy Alert: None

Ingredients

Four-1b. (plus/minus) whole chickens

1/2 cup oil

2 cloves garlic, crushed

1/2 tsp sage

1/2 tsp thyme (alternative rosemary)

1 tsp salt

1/2 tsp pepper

3 lb bag of frozen vegetables (your favorites)

2 cups chicken broth

Slow Cooker Instructions

Ready for testing and writing

Dutch Oven Instructions

Cooking time: 1 hour 15 minutes

Ideal Dutch Oven size: 12"

Coals: 12 Bottom 16 Top (~375 degrees)

1. Split bird down back or butterfly.
2. Chop herbs & mix w/oil.
3. Place your hand inside a zip lock bag and rub half of the herbed oil under skin of chicken.
4. Drizzle bottom of Dutch oven w/olive oil.
5. Place chicken, skin-side-up, in oven and season w/salt & pepper.
6. Top chicken w/remaining herbed olive oil.
7. Add vegetables
8. Add chicken broth.
9. Cook for one hour and 15 minutes.

Serving Suggestion: There will be lots of broth, so make some rice or noodles.