



WEEKDAYS 1et/12pt/c



Carla Hall's Roasted Chicken with Lemon and Onion

skill level

easy

time

60-120min

servings

6

cost

\$

Contributed by: [Carla Hall](#)

There are few foods more satisfying and easier than a roasted chicken. Try Carla's delicious lemon version.

ingredients

1 3 1/2 pound Roasting Chicken

1/4 cup Thyme

2 tablespoon Tarragon

1 Medium Onion (quartered)

1/4 cup Parsley

2 tablespoon Rosemary

Kosher Salt and Freshly Ground Black Pepper

1 Lemon (quartered and zest)

kitchenware

- Chef's Knife
- Cutting Board
- Liquid Measuring Cup
- Measuring Cup (set)
- Measuring Spoons
- Utility Knife

steps

ingredients per step

instructions

1

Preheat the oven to 450 degrees.

2

1 3 1/2 pound Roasting Chicken
Kosher Salt and Freshly Ground Black Pepper

Season the skin and the cavity of the chicken with salt and pepper liberally.

3

1/4 cup Parsley
1/4 cup Thyme
2 tablespoon Rosemary
2 tablespoon Tarragon
Kosher Salt and Freshly Ground Black Pepper
1 Medium Onion (quartered)
1 Lemon (quartered and zest)

Stuff the chicken with the onion, lemon wedges and herbs and truss it. Place the chicken on a rack in a roasting pan.

4

Roast the chicken for 15 minutes until it achieves a golden brown color then reduce the temperature to 375 degrees basting occasionally. Once the chicken reaches 165 degrees, after approximately 40 minutes, remove the chicken from the oven and let it rest for 15 minutes before carving.

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