



## Roasted Rosemary Chicken

Made with ♥ By Shannon

Prep time: 10 Minutes  
Cook time: 60-75 Minutes  
Servings: 4-6

### Directions:

1. Pull chicken out of refrigerator 1 hour before cooking to come to room temperature. Pat chicken dry.
2. Preheat oven to 425 degrees.
3. Sprinkle a large pinch of salt in cavity. Cut the top off of the head of garlic. Stuff whole head into cavity. Next add the apple to the cavity. Lastly add the two sprigs of rosemary.
4. Place bird into a cast iron skillet or a roasting pan. Drizzle with olive oil and give a light shower of salt.
5. Roast until a thermometer inserted into a thigh reads 160 degrees, approximately 60-75 minutes.
6. Let roasted rosemary chicken rest for 10-15 minutes before carving.

### Ingredients:

1 3-4 Pound Fryer Chicken  
1 Small Head of Garlic  
2 Sprigs of Rosemary  
1 Small Apple  
Salt and Pepper  
Olive Oil