

Simple ROAST CHICKEN



SERVES:
4



TOTAL TIME:
85 minutes



ESTIMATED COST:
\$7 to \$9



Ingredients

- 1 whole chicken (4 to 5 lbs)
- 1 tbsp olive oil or softened butter
- 1 tsp garlic powder
- 1 tsp paprika
- Salt and pepper



Instructions

- 1 Preheat your oven to 425°F. Pat the chicken dry with paper towels.
- 2 Rub it all over with oil or butter, then season generously with garlic powder, paprika, salt, and pepper.
- 3 Place it breast-side up in a roasting pan or cast iron skillet.
- 4 Roast for 60 to 75 minutes, until the juices run clear and a thermometer in the thickest part of the thigh reads 165°F.
- 5 Let it rest 10 minutes before carving. Save the pan drippings.

