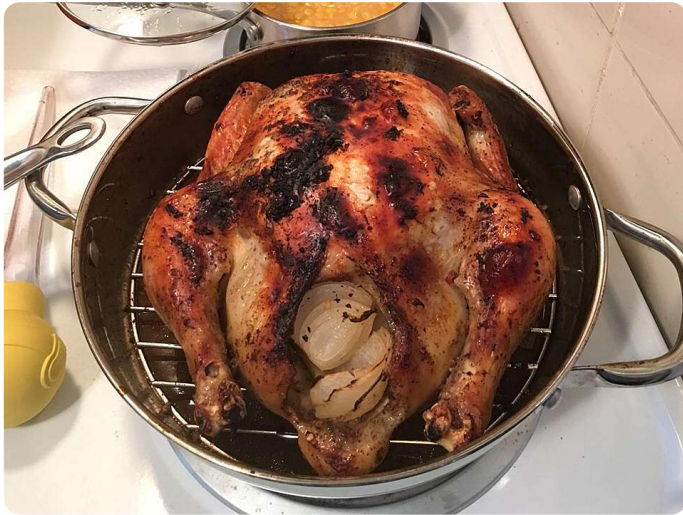




Simple Slow Roast Chicken

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

4 hrs 20 mins

Description

Slowcooked chicken is the ultimate comfort food. The delicate herb rub and splash of red wine complement the chicken while infusing it with rich satisfying flavor.

Ingredients

- - 1 cup red wine - 1 teaspoon paprika - 1 teaspoon ground black pepper - 1 teaspoon garlic salt - 1 teaspoon dried parsley - 1 teaspoon dried marjoram - 1 (4 pound) whole chicken - 4 stalks celery
- halved - 1 onion
- quartered

Instructions

1. Preheat the oven to 250 degrees F (120 degrees C). Pour red wine into a roasting pan with a lid; set aside. Combine paprika
2. black pepper
3. garlic salt
4. parsley
5. and marjoram in a small bowl. Rub chicken all over with spice mixture. Place celery and onion into cavity of chicken. Put chicken into the prepared roasting pan. Cover chicken and bake in the preheated oven until no longer pink
6. and juices run clear
7. 4 to 5 hours. An instant-read thermometer inserted into thickest part of thigh near bone
8. should read 165 degrees F (74 degrees C). Remove chicken from the roasting pan
9. cover with a doubled sheet of foil
10. and allow to rest in a warm area for 10 minutes before serving.