



Roasted Vegetable Chicken

Oscar · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

2 hrs 25 mins

Description

A whole roasted chicken with carrots celery onion and potatoes This dish is hearty and delicious on a cold evening or any time

Ingredients

- - 1 (4 pound) whole chicken - salt and pepper to taste - 6 whole onions - 6 potatoes
- peeled - 4 carrots
- cut into 2 inch pieces - 4 stalks celery
- chopped - 1 cup water

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Season chicken with salt and pepper; place in a large roasting pan. Arrange onions
2. potatoes
3. carrots
4. and celery around chicken. Pour water into the pan. Cover the pan tightly with aluminum foil. Roast in the preheated oven
5. basting occasionally
6. until chicken is golden brown
7. about 2 hours; remove aluminum foil for the last 30 minutes of cooking. An instant-read thermometer inserted into a thigh should read at least 165 degrees F (74 degrees C). Allow chicken to rest for 10 minutes before carving.