



Marinated Rosemary Chicken

Oscar · 28/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

This is a wonderful way to fix your Sunday roasted chicken using all of those great fresh herbs from the garden just plan ahead

Ingredients

- - 2 (2 to 3 pound) whole chicken - 2 bunches fresh parsley
- chopped - 1 bunch fresh thyme - 6 tablespoons dried rosemary - 3 tablespoons grated lemon zest - 12 cloves crushed garlic - 3 tablespoons ground black pepper - 1 cup olive oil - 1 cup white wine

Instructions

1. To Make Marinade: In a food processor blend together the parsley
2. thyme
3. rosemary
4. lemon zest
5. garlic
6. pepper
7. oil and wine. Run processor until ingredients are mixed all together and mixture is smooth. Remove first two wing joints of chickens and truss with twine so that the legs are held tightly against the bodies. Rub marinade both inside the cavity and all over the outside
8. making sure to get a little under the skin of the breasts. Place chickens in a glass dish
9. breast side up
10. and pack remaining marinade on top of the breast and around the legs. Cover dish and marinate in refrigerator for 24 to 36 hours. Preheat oven to 350 degrees F (175 degrees C). Remove chickens from marinade dish
11. discarding any remaining marinade. Place in a lightly greased 9x13 inch baking dish and bake in the preheated oven for about 1 1/2 hours or until chickens are no longer pink inside and their juices run clear. Note The nutrition data for this recipe includes information for the full amount of the marinade ingredients. Depending on marinating time
12. ingredients
13. cooking method
14. etc.
15. the actual amount of the marinade consumed will vary.