***Lemon and Garlic Roast Chicken***

Ingredients

1 whole Roasting Chicken (5-6lbs.)

1 head of Garlic, cut in half crosswise

1 Lemon, quartered

1 Tbsp. Fresh Thyme Leaves

1 stick Unsalted Butter

4-5 large Carrots

2 Large Onions, thickly sliced

3-4 Potatoes (Russets or Yukon Gold), 1 inch cubes

Kosher Salt

Pepper

1. Preheat oven to 425 degrees.
2. Season the inside of the chicken with ½ Tbsp. salt and ¼ Tbsp. pepper. Stuff the lemon, garlic, and ½ Tsp. Fresh Thyme Leaves into the cavity of the chicken.
3. Tie the legs together with some kitchen twine. Tuck the wings underneath of the chicken.
4. In a roasting pan, arrange the vegetables around the chicken.
5. Take some paper towels and dry the outside of the chicken. If it is damp, it will not brown properly.
6. Brush the chicken with about 4 Tbsp. of the melted butter. Drizzle the rest over the vegetables.
7. Season the top of the chicken with ½ Tbsp. of salt and ¼ Tbsp. of pepper.
8. Roast chicken for between an hour and an hour and a half until the chicken is cooked through\*.

\*To check to see if the chicken is done, you can take an instant read thermometer into the thickest part of the breast. It must read 165 degrees. Or, cut between the leg and the thigh. If the juices run clear, it is done.

9. Remove the chicken from the pan, cover with foil and allow to rest for fifteen minutes. Return the vegetables to the oven to finish cooking and caramelize.

10. Carve the chicken and serve with the roasted vegetables.