Roast Chicken

Original • Shared by Steve Jones



Ingredients

- 1 whole chicken
- 2 tbsp butter
- 1 tsp salt
- 1 tsp pepper
- 1 lemon
- 2 sprigs rosemary

Instructions

1. Preheat oven to 425°F.
2. Season chicken; add lemon + rosemary inside.
3. Roast 60-75 min until 165°F.
4. Rest 10 min, carve.