



Noreen's Kitchen

Greek Style

Iron Skillet Roast Chicken

Ingredients

1 whole roasting chicken 4 to 6 pounds	3 stems fresh rosemary
4 tablespoons olive oil	3 stems fresh oregano
2 medium onions, cut into wedges	3 stems fresh bay leaf
2 heads of garlic, tops cut off	3 stems fresh thyme
1 lemon cut in half	1 tablespoon poultry seasoning or rub
Salt and cracked black pepper	

Step by Step Instructions

Preheat oven to 450

Pour 2 tablespoons of olive oil in the bottom of a large iron skillet.

Wash chicken and tuck wings under.

Place onion and 1 broken up head of garlic around the chicken.

Stuff fresh herbs into the cavity of the chicken.

Squeeze lemon over chicken and vegetables. Stuff lemon rinds into cavity of the chicken.

Tie the legs together using some kitchen twine.

Drizzle remaining olive oil over chicken and vegetables, giving the chicken a bit of a massage to evenly spread the oil.

Sprinkle chicken with salt, pepper and your choice of poultry seasoning or your favorite chicken rub. I love Pride of Szeged chicken rub!

Place in oven and bake for 30 minutes.

Reduce oven temperature to 350 and continue cooking until a meat thermometer reads 165 degrees and/or the juices run clear when the thigh is pierced with a knife.

Remove from oven and allow chicken to rest for 10 minutes before carving and serving.

Enjoy!