



Noreen's Kitchen

Iron Skillet

Truffle Roasted Chicken

Ingredients

1 whole roasting chicken 4 to 6 pounds	2 medium apples, cored and wedged
2 tablespoons olive oil	2 tablespoons truffle oil
4 carrots cut into chunks	1 tablespoon truffle salt
2 medium onions, cut into wedges	1 tablespoon poultry seasoning or rub
2 heads of garlic, tops cut off	1 cup chicken stock
4 to 6 stalks of celery, cut in half	
1 lemon cut in half	

Step by Step Instructions

Preheat oven to 429

Place vegetables in the bottom of a large cast iron skillet or heavy bottomed roasting pan.

Drizzle olive oil over vegetables being sure to generously cover garlic heads.

Wash chicken and tuck wings under.

Stuff lemon into the cavity of the chicken.

Tie the legs together using some kitchen twine.

Place chicken in the center of the skillet/pan and arrange the veggies around it.

Massage chicken with truffle oil all around, making sure to coat well.

Sprinkle with truffle salt and poultry seasoning and rub this all over the chicken.

Pour chicken stock into the bottom of the skillet/pan.

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!