

The Perfect Roast Chicken

Ingredients

- 4-5 pound whole broiler chicken
 - 3 tbsp melted butter or olive oil
 - **0.50 tsp pacific flake salt**
 - **0.50 tsp tellicherry pepper**
 - 3-4 cloves garlic, minced
 - **3 tbsp rotisserie chicken rub**
-

Instructions

1. Preheat oven to 375 degrees F.
2. Rinse the inside of chicken; pat dry with paper towels. Twist wing tips under back. Place chicken, breast side up, on a rack in a shallow roasting pan.
3. Brush with melted butter or olive oil; rub garlic over chicken.

4. Season the chicken with salt & pepper. Rub the rotisserie chicken rub onto chicken.
5. Roast, uncovered, for 75 to 90 minutes or until drumsticks move easily in their sockets and chicken is no longer pink (180 degrees F).
6. Remove chicken from oven. Cover; let stand for 10 minutes before carving.
7. ENJOY!

Serves: 4-6



teaandturmeric.com
949-715-9600

tea & turmeric
LAGUNA BEACH

1175 S Coast Hwy,
Laguna Beach, CA, 92615