

LEMON HERB ROASTED CHICKEN RECIPE

Ingredients

- 1 Roaster Chicken- removing the "gizzards"
- 2 lemons, one sliced in half, and the other sliced into five slices
- 1 medium onion, sliced in half
- 2 sprigs fresh Rosemary
- 4 sprigs fresh Thyme
- 1 clove of garlic, peeled
- 1 stick of butter, room temperature
- 2 Tablespoons (Tbsp) + 1 teaspoon (reserved) [Cherchies® Basil Pizzazz](#)
- 1 Tablespoon (Tbsp) + 1 teaspoon (reserved) [Cherchies® Garlic Seasoning](#)
- Kitchen twine
- 1/2 cup water
- 1 Tablespoon (Tbsp) Olive oil

Preparation

1. It's all in the preparation. Preheat oven to 350 degrees. Slice the onion and lemon in half. Peel the garlic. Mix the softened butter in a small bowl with 2 Tablespoons (Tbsp) [Cherchies® Basil Pizzazz](#) and 1 Tablespoon (Tbsp) [Cherchies® Garlic Seasoning](#) and set aside.
2. Remove the "gizzards" (liver, heart, and neck) from the cavity of the chicken. For store-bought chickens, the gizzards are usually packaged in a bag inside the cavity of the chicken. If you're feeling adventurous (say for a paté party later), remove the chicken livers from the bag and freeze in a freezable plastic bag. If not, toss!
3. Rinse and pat dry the chicken. Coarsely chop one onion half and place in a baking pan. Place the chicken on top of the chopped onions and loosen the skin on top of the chicken (breast side up). I usually use kitchen shears to loosen the membranes under the skin, but you could use a knife. Basically, you want to create a pocket to stuff all kinds of yummy goodness under the skin.
4. And now for the yummy goodness...Place the remaining onion half, 1 lemon half, the clove of garlic, 2 sprigs of Thyme, 1 sprig of Rosemary, and half of the butter mixture inside the cavity of the chicken.
5. Slice the remaining lemon half into fourths. Place the lemon slices under the skin of the chicken, followed by the remaining Thyme, Rosemary, and butter mixture.
6. Tie up the legs with the kitchen twine. Drizzle with olive oil and rub over chicken. Season the outside of the chicken with the remaining [Basil Pizzazz](#) and [Garlic Seasoning](#).



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