

Dutch Oven Roasted Chicken



Servings:

6 servings

Prep Time:

10 min

Cook Time:

1 hour 30 min.

Ingredients

- 1 each **Whole, 4 lb, Roaster**
- 2 each **Lemons**, cut in half
- 1 each **Carrot, Small**, peeled, rough chopped
- 1 each **Celery Stalk**, rough chopped
- 1/2 each **Onion**, rough chopped
- 1/2 tsp **Salt & Pepper**
- 1 tsp **Garlic Powder**
- 1 tsp **Onion Powder**
- 1/2 tsp **Paprika**
- 1 tsp **Oregano**
- 1 tsp **Thyme, Dried**
- 1 small bunch **Fresh Rosemary**
- 1 small bunch **Fresh Thyme**
- 6 each **Garlic Cloves**

Method of Preparation

Step 1

Preheat the oven to 425°F.

Place the chicken in a Dutch oven (or heavy, oven-safe pot).

Fill the cavity with 1 lemon, carrots, celery, and onion.

Step 2

Make a dry rub of salt/pepper, garlic/onion powder, oregano, thyme, and paprika.

Rub the chicken all over with the dry rub.

Step 3

Around the chicken, place the rosemary/thyme bunches, garlic cloves, lemon, butter, and chicken stock.

Sprinkle any remaining dry rub over the fresh herbs.

Cover and cook in the oven for 45 minutes.

Step 4

Add heavy cream, white wine, and potatoes around the chicken.

Cook uncovered for another 45-50 minutes, until the chicken reaches 160° internal temperature.

- 3 tbsp **Butter**, sliced
- 1 cup **Chicken Stock**
- 1 cup **Heavy Cream**
- 1/4 cup **White Wine**
- 1.5 lb **Baby Potatoes**, cut in half

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