

Roasted Italian-style chicken

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A whole roasted Italian -style chicken with potatoes is a comforting and delicious dish that brings out the simple and deep flavors of Italian cooking. with just a few simple ingredients and 15 minutes of prep time you'll have everything ready to create a meal that's easy enough for busy weeknight family meals and fancy enough for Saturday night dinner with friends.

A roasted chicken with potatoes and vegetables is Italian comfort food that's hard to beat. The chicken turns out juicy with golden, crispy skin, and the potatoes and vegetables soak up the delicious drippings, becoming tender and caramelized. It's a complete meal made in one pan, easy to make, affordable and always feels like an elegant homemade meal

What makes this roasted Italian style chicken so good

Easy to make: This chicken dinner is prepped in less than 15 minutes and the cooking time is quick. this chicken is baked at a higher temperature and cooks in just under an hour.

It can be prepped ahead of time: you can prepare this meal up to a day ahead of time store in the fridge . then add the potatoes and bake when you are ready to serve.

It's great for left overs to use for chicken sandwiches, add it to pasta dishes and it makes a great addition to salads.

Ingredients

- 1 whole chicken 4- 5 lb.
- 1 Tbsp. each garlic + onion + paprika powder
- 4 peeled potatoes cut in half
- 4 peeled carrots cut in equal pieces
- 2 cups peeled butternut squash cut in medium dice
- 1 peeled sliced onion
- 5-6 cloves of peeled garlic
- 1 sliced lemon
- 1 cup white wine
- 3-4 sprigs of rosemary
- 4 Tbsp. olive oil
- salt and pepper to taste

Instructions

1. start by cleaning the chicken and removing any insides. Then pat dry.
2. mix the garlic , onion and paprika together. Rub the chicken with the herb mixture rubbing it into the the chicken. Then drizzle with 1 Tbsp. of the olive oil. salt and pepper to taste. Place the potatoes, carrots, butternut squash, lemons, onions and garlic in a large roasting pan. Make room in the center and place the chicken in the middle. Drizzle the vegetables with the remaining olive oil. salt and pepper to taste. Add the rosemary sprigs
3. Bake in a preheated 400- degree oven for 1 hour.
4. Place the chicken on a platter with the vegetables cut the chicken pour the pan sauce over top. ENJOY!!!!