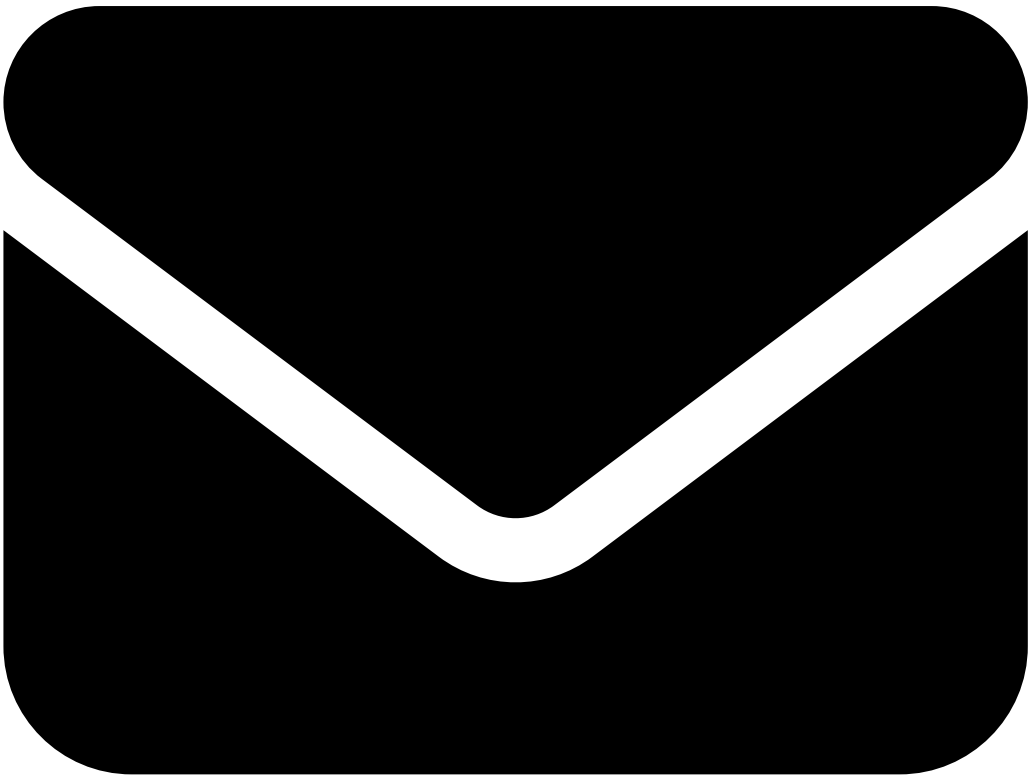
Roasted Italian- style chicken

Roasted Italian Style Chicken

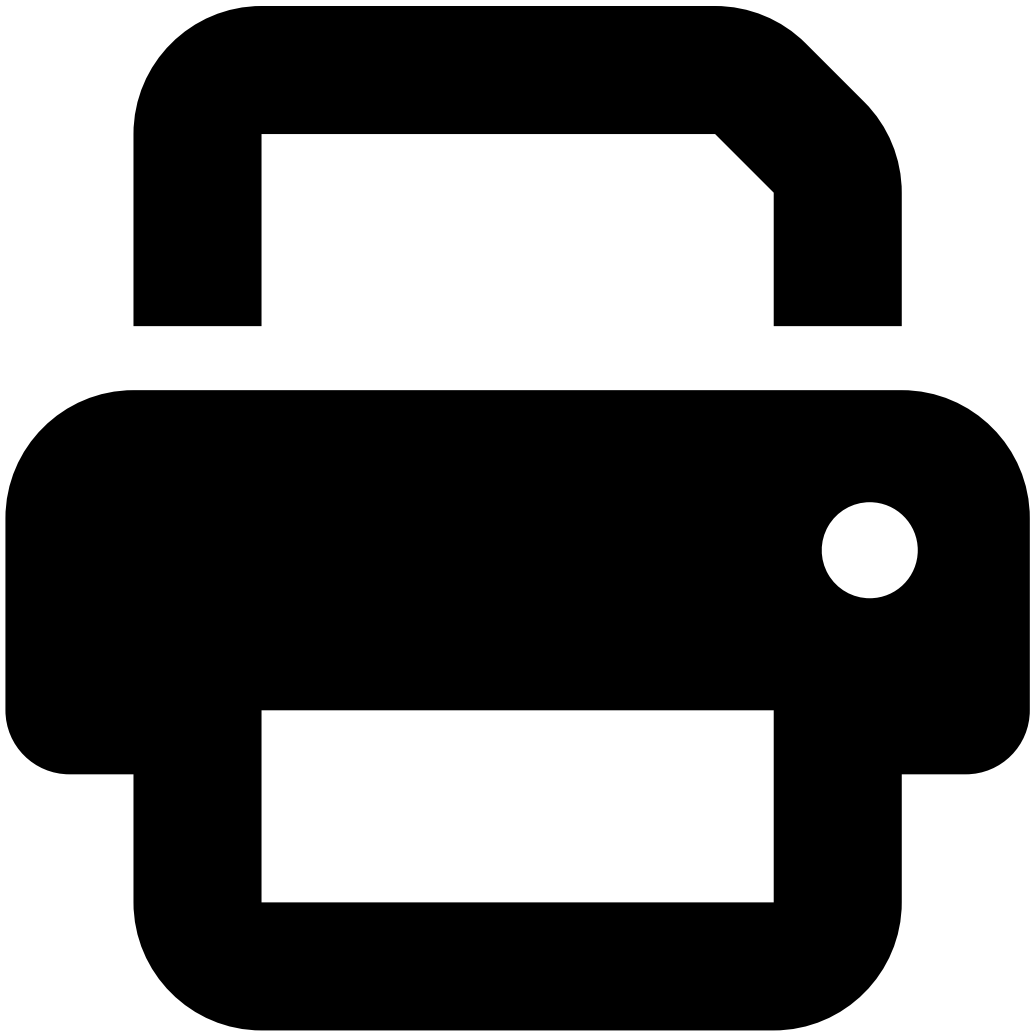
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



A whole roasted Italian-style chicken with potatoes is the kind of comforting meal that brings out the simple, deep flavors of Italian cooking. With just a handful of everyday ingredients and about 15 minutes of prep, you can have everything ready for the oven. It’s easy enough for a busy weeknight family dinner but special enough to serve when friends come over on Saturday night.

The chicken roasts until the skin is beautifully golden and crisp while the meat stays juicy and tender. As it cooks, all those flavorful pan drippings settle into the potatoes and vegetables, giving them an incredible savory flavor as they become tender and caramelized.

Everything cooks together in one pan, making this a simple, affordable, and satisfying Italian comfort food meal. It’s the kind of homemade dinner that requires very little effort but always feels like something special when it comes to the

table.

Things to know Roasted chicken recipe

Quick and easy: This roasted chicken takes less than 15 minutes to prepare. It’s roasted at a higher temperature, so the chicken cooks in just under an hour while developing beautifully golden, crispy skin.

Make it ahead: You can season and prepare the chicken up to a day ahead. Cover and refrigerate until you’re ready to cook. For the best results, add the potatoes just before roasting so they have plenty of room to brown and caramelize.

Great for leftovers: Save any leftover chicken for another meal. It’s delicious sliced for sandwiches, added to pasta dishes, or tossed into salads. You can also use the leftover meat in soups, wraps, or simple Italian-style chicken salads.

More Italian Recipes to Try

If you love easy Italian meals made with simple ingredients, try some of my other comforting favorites. **Italian Chicken Sorrentina with Eggplant** is another delicious chicken dinner, while **Italian Chicken Pastina Soup** is perfect when you’re craving something warm and comforting. For a vegetable-forward side to serve alongside your roast chicken, try **Honey Roasted Holiday Vegetables**

Kitchen Tools I Use

A good **large roasting pan** is essential for making a whole roasted chicken with potatoes. I also recommend a reliable **instant-read meat thermometer** to check that the chicken is perfectly cooked without overcooking it.

Roasted Italian Style Chicken



A whole roasted Italian-style chicken with potatoes and vegetables is an easy one-pan dinner with juicy chicken, crispy golden skin, and tender vegetables. Simple Italian seasonings and the flavorful pan drippings make this comforting meal perfect for both weeknight dinners and entertaining.

- 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

1. **Preheat the oven** to 425°F .**Prepare the chicken:** Pat the chicken completely dry with paper towels. Rub the outside generously with olive oil, then season well with salt, pepper, and Italian seasoning. Place the lemon halves and a few sprigs of rosemary inside the cavity.
2. **Prepare the vegetables:** Place the potatoes, onion,

carrots, and garlic in a large roasting pan. Toss with olive oil, salt, pepper, and Italian seasoning.

3. **Add the chicken:** Place the seasoned chicken breast-side up over the vegetables. Drizzle with a little more olive oil.

4. **Roast:** Roast uncovered at 425°F for approximately 50–55 minutes, or until the chicken is golden brown and the internal temperature reaches **165°F** in the thickest part of the breast and the juices run clear.

5. **Rest the chicken:** Remove the chicken from the oven and let it rest for **10–15 minutes** before carving. The potatoes and vegetables can remain in the pan while the chicken rests.

Serve: Carve the chicken and serve with the roasted potatoes and vegetables, spooning some of the flavorful pan juices over everything.

For the crispiest skin, make sure the chicken is thoroughly dried before seasoning it. Don’t skip the resting time — it allows the juices to redistribute so the chicken stays moist and tender.
Main Course
Italian
whole roasted Italian-style chicken