

Baked Whole Chicken



Ingredients:

- One Whole Chicken
- 2 Tbsp Chopped Rosemary
- ½ Cup Knorr Chicken Flavoring
- 1 Tbsp Garlic Salt
- 1 Tbsp Garlic and Herb Spice
- 1 Tbsp Black Pepper
- 1 Tbsp Smoked Paprika
- 6 Whole Lemons
- 1 White Onion
- 4 Whole Potatoes
- Olive Oil as Needed

Directions:

1. Mix together your rosemary, garlic salt, garlic and herb spice, black pepper, and paprika in a small bowl to create a dry rub. Set aside.
2. Liberally spread the dry rub all over your chicken making sure to get the breast, thighs, back, and under the skin.
3. Chop up your potatoes and lemons in half and slice your onions into small pieces. Add potatoes and onions to a large cast iron pot. Liberally drizzle some olive oil over the mixture. Place 8-9 lemon halves in a ring around the edges of the pot.
4. Add your chicken to the pot. Squeeze the remaining 2-3 lemon halves over the chicken.
5. Set your oven to 350 degrees. Once it is heated, place chicken uncovered in the oven for one hour and fifteen minutes.
6. Take chicken out of oven. Use a cooking thermometer to make sure that it has an internal temperature of around 180 degrees.
7. Wait for the chicken to cool and enjoy your delicious meal!