

# Rosemary Chicken with Lemon and Herbs

## Ingredients

- 1 (7-pound) roasting chicken
- 2 lemons Thin slice on lemon and quarter the other
- 1 bunch fresh thyme
- 1 bunch fresh sage
- 1 bunch rosemary
- 2 clove(s) garlic
- 1/2 teaspoon paprika
- 1/4 teaspoon salt
- 1/4 teaspoon pepper



## Directions

1. Place lemon slices and chopped herbs underneath chicken skin. Place garlic cloves, remaining lemon inside cavity of chicken.
2. Place chicken breast-side up in roasting pan.
3. Roast chicken in 350 degrees F oven about 1 1/2 hours with lid on.
4. During the last 30 minutes roast with lid off.
5. Chicken should set for 15 min after being cooked before carving.
6. For gravy: Over high heat stir corn starch in water into pan drippings. Stir until thick and add salt and pepper.
7. I suggest serving along with chicken roasted potatoes and carrots.
8. In a separate roasting pan add red potatoes quartered and chopped carrots. Drizzle olive oil over with rosemary , salt and pepper Roast 1 hour at 350 F