

The Best Classic Roast Chicken Recipe

Ingredients

- 1 whole chicken (about 4–5 pounds)
- 2 tablespoons olive oil or melted butter
- 1 lemon, halved
- 1 head of garlic, halved crosswise
- 1 bunch of fresh herbs (such as thyme, rosemary, and parsley)
- Salt and freshly ground black pepper
- 1 onion, quartered
- 2–3 carrots, cut into chunks
- 2–3 celery stalks, cut into chunks



Directions

1. **Preheat the Oven:**
 - Preheat your oven to 425°F (220°C).
2. **Prepare the Chicken:**
 - Remove the chicken from the refrigerator and pat it dry with paper towels. This helps the skin crisp up.
 - Season the cavity of the chicken with salt and pepper.
 - Stuff the cavity with the lemon halves, garlic halves, and fresh herbs.
3. **Season the Chicken:**
 - Rub the outside of the chicken with olive oil or melted butter. This helps the skin become golden and crispy.
 - Generously season the entire chicken with salt and pepper, making sure to cover all sides.
4. **Prepare the Vegetables:**
 - Place the onion, carrots, and celery in the bottom of a roasting pan. This will create a bed for the chicken and add flavor to the drippings.
5. **Roast the Chicken:**
 - Place the chicken on top of the vegetables in the roasting pan, breast-side up.
 - Tie the legs together with kitchen twine and tuck the wing tips under the body of the chicken to ensure even cooking.
 - Roast the chicken in the preheated oven for about 1 hour and 15 minutes, or until the internal temperature reaches 165°F (75°C) when a meat thermometer is inserted into the thickest part of the thigh.
6. **Rest the Chicken:**
 - Once done, remove the chicken from the oven and let it rest for 10–15 minutes before carving. This allows the juices to redistribute throughout the meat.
7. **Serve:**
 - Carve the chicken and serve it with the roasted vegetables on the side. For extra flavor, drizzle some of the pan juices over the meat.

Enjoy your perfectly roasted chicken!