

# Herbed Roasted Chicken

Recipe courtesy of *Diane Henderiks*

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## Ingredients:

- 1 roasting chicken, about 4 to 5 pounds
- 1 lemon; cut in half
- 1 small onion; quartered
- 1 rib celery; cut in half
- 1 carrot; cut in half
- 1/4 tsp. dried rosemary
- 1/4 tsp. dried thyme
- 4 sprigs fresh parsley
- Salt & pepper to taste

## Directions:

1. Preheat oven to 350°.
2. Place lemon, onion, celery, carrot, dried herbs and parsley into the cavity of the chicken.
3. Lightly salt and pepper outside of chicken.
4. Place chicken in a shallow roasting pan and roast 25 minutes per pound until internal temperature registers about 175° on a meat thermometer.
5. Enjoy!