

Roasted Chicken – Restaurant Style

The goods:

4 – 6 pound whole chicken – free range, antibiotic free
2 tablespoons olive oil
1 teaspoon kosher salt
1 teaspoon freshly ground black pepper
1 teaspoon smoked paprika
3/4 teaspoon poultry seasoning
1/2 teaspoon chili powder
1/2 teaspoon onion powder
1/2 teaspoon garlic powder



Let's go!

preheat the oven to 425°F
cut the chicken into pieces (wings, legs and breasts)
wash chicken in cold water and pat dry
mix spices and oil in a bowl
add spices generously around all sides of the chicken
rub in the spices and oil
place the chicken on a baking pan with cooling racks, skin side up
bake for approx. 35 minutes, or until an internal temperature of 165°F
let sit for 5 minutes and serve – DANG!

Recipe by: The Kitchen Tool

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