

JENNA'S 5-INGREDIENT CHICKEN

Ingredients:

- 1 roaster chicken, cut up
- 2 tablespoons olive oil
- 2 teaspoons rosemary, dried & crushed
- 2 teaspoons basil, dried & crushed
- 2 teaspoons thyme, dried & crushed



Directions:

Heat oven to 300 degrees. Line a baking pan with foil. Lay the chicken, skin side up, on the foil. Brush with olive oil. Sprinkle with the rosemary, basil and thyme. Seal the foil by rolling the edges of it together so no air escapes.

Bake for 1 hour and 15 minutes.

Remove the pan from the oven. Open the foil and fold back. Turn the oven to broil. Broil the chicken for about 5 minutes to crisp the skin. This becomes fall-off-the-bone chicken because of the slow cooking.

Serve with salt and pepper.



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