

Roasted Chicken with Root Veggies

Ingredients

- 1 roasting hen (about 4 lbs)
- 4 carrots (large chop)
- 4 potatoes (large chop)
- 5 clv garlic (skin on)
- 1 c chicken stock
- 4 T herbs and seasonings (your preference)
- 2 T Olive Oil

Instructions

Heat oven to 425. Clean cavity of chicken and rinse inside and out. Pat dry with paper towels. Tress chicken for roasting. Place in roasting pan breast side up. Arrange vegetables and garlic around the chicken in the pan. Pour chicken stock over vegetables. Drizzle olive oil over chicken and season with salt, pepper, herbs or seasoning liberally. Roast in oven for 2 and 1/2 hours. Let stand for 10 minutes before carving. Season vegetables to your liking with salt, pepper and butter.