

Herb Baked Chicken in a Pot

A recipe from KC Coake and posted on realcoake.com

Servings: 4

Prep & Cook Time: 1.5 Hours (includes cook & rest time)

Ingredients:

- 1 Chicken (3-4 pounds)
- 1 stick (8 Tbsps) Unsalted butter (room temperature)
- 1 Tbsp chopped fresh flat-leaf parsley
- 1 Tbsp chopped fresh rosemary
- 1/4 tsp dried thyme
- 1 tsp salt
- 1/2 tsp lemon pepper
- 2 bay leaves
- 2 garlic cloves, sliced

Directions:

1. Place large Dutch oven in the oven. Preheat oven to 450 degrees with pan in oven for at least 20 minutes.
2. In a small bowl, combine butter, parsley, rosemary, thyme, salt, and lemon pepper.
3. Cut 3 slashes into each chicken breast and 2 slashes into each leg.
4. Rub entire chicken with herb butter, including into the slashes.
5. Place 1/2 piece of bay leaf and garlic slice into each slash.
6. Carefully remove hot pan from oven. Place chicken in pan. Cook for 50-60 minutes or until chicken is cooked to appropriate internal temperature.
7. Carefully remove chicken from the pot and place on a cutting board tented with aluminum foil. Allow to rest for 15 - 20 minutes.
8. Slice and serve.

