



JERNEJ KITCHEN

ROASTED HALF CHICKEN

This Roasted Half Chicken recipe takes about 40 minutes. It's juicy, golden-brown, and perfect during a busy week for lunch or dinner.

SERVES	6	PEOPLE
PREPARATION:	5	MINUTES
ROAST:	35	MINUTES
TOTAL TIME:	40	MINUTES

ROASTED HALF CHICKEN

1.5kg (3 pounds) whole chicken

1 tbsp canola oil

2 tbsp roast chicken spices
(rosemary, garlic powder, paprika powder, thyme, salt, and pepper)

TOOLS AND EQUIPEMENT

baking sheet
parchment paper
cutting board
sharp knife
paper towels
bowl

PREPARATION

Arrange the rack in the middle of the oven, then preheat the fan-assisted oven to 230 °C / 445 °F or the conventional oven to 240 °C / 465 °F. Line a baking sheet with parchment paper.

SEASON THE CHICKEN

Place the chicken breast-side down with the wings facing toward you on the work surface. Use a sharp knife to cut the chicken in half. Pat the chicken dry with paper towels and place in a bowl. Season with canola oil and roast chicken spice mix. If this spice mix isn't available in your country, use two tablespoons of your homemade spice mix. Combine rosemary, garlic powder, paprika powder, thyme, salt, and pepper. Optionally add a bit of harissa for some spiciness.

ROAST AND SERVE

Place the chicken on the prepared baking sheet with the skin side up. Place in the preheated oven and roast on the middle rack for 35 - 40 minutes or until golden brown or a thermometer inserted into the thickest part of the meat registers 71 °C / 160 °F.