

Rosemary Baked Chicken

Rosemary Baked Chicken Ingredients= makes 6 servings

1 (3 ½-pound) whole chicken

1 teaspoon seasoned salt

1 lemon

2 tablespoons fresh rosemary (about 3 sprigs)

¼ cup light mayonnaise

1 tablespoon dehydrated chopped onion

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Steps

1. Preheat oven to 375 degrees
2. Remove giblets from chicken and reserve for later use or discard. Wash chicken and pat dry. Place chicken in baking dish. Season inside cavity and outside of chicken with seasoned salt. Wash hands.
3. Wash lemon and rosemary. Using kitchen shears, finely snip rosemary leaves only and measure. Sprinkle 1 tablespoon rosemary inside chicken. Cut lemon in half and place both lemon halves inside chicken.
4. Coat outside of chicken with mayonnaise. Wash hands.
5. Sprinkle with remaining rosemary and onions. Bake 1 hour and 20 minutes.
6. Carve chicken and serve.

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