



FINCH + FENNEL

## *Simple Roasted Chicken*

PREP TIME: 15 minutes

COOK TIME: 60 minutes

### INGREDIENTS:

1 Whole Chicken, farm-raised if possible  
(2-lb to 3-lb)

1 tsp Sea Salt

½ tsp Ground Black Pepper

2 Tbsp F+F Poultry Spice Rub

4 tsp Unsalted Butter, melted



### INSTRUCTIONS:

1. Preheat oven to 450°F. Pat chicken dry inside & out with paper towels.
2. Sprinkle salt & pepper into chicken's cavity, coating well. Truss chicken, & season all over with F+F Poultry Spice Rub.
3. Place chicken in roasting pan & bake for 50 to 60 minutes, until juices run clear, basting several times with butter during cooking process.
4. Remove chicken from oven & let rest for 15 minutes before removing twine & cutting into serving portions.

*Enjoy!*

