

Roasted Chicken and Veggies

1- 5Lb Chicken
1 Stick Butter
Salt and Pepper
Italian Seasoning
1 Large Onion
4 Large Carrots (or a bag of baby carrots)
4 Stalks Celery

1. Preheat oven to 350°F.
2. Cut onion into wedges, and cut both the celery and carrots into thin short sticks. (You want them smaller to make sure they get cooked through all the way.) Cut the butter into about 10 pieces.
3. Set your chicken in a large roasting pan. Make sure to remove any giblets and things inside the chicken cavity. Sprinkle liberally with salt and pepper on both sides. Do the same with the Italian seasoning. Sprinkle some inside the bird as well.
4. Put a couple pats of butter in the chicken, along with some of the vegetables.
5. Then top the chicken with the rest of the butter.
6. Place in the oven and bake for 1 hour and 45 minutes to 2 hours. It's done once the internal temperature reaches 165°F.
7. Remove from the oven, cover the chicken and let sit for 20-30 minutes.
8. Enjoy!