



# Roasted Garlic Chicken

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
4 People	10 MIN	60 MIN		10

Roasted garlic chicken is a classic and comforting dish made with tender chicken infused with rich garlic flavor. Roasting brings out a deep, savory taste while keeping the chicken juicy and the skin crispy. This easy recipe is perfect for weeknight dinners or special occasions. With simple ingredients and minimal preparation, roasted garlic chicken delivers delicious, restaurant-quality results at home.

## Ingredients

- 1 whole chicken (or 4 chicken pieces)
- 1 whole garlic bulb
- 3 tablespoons olive oil or butter
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 teaspoon dried herbs (thyme or rosemary)
- Optional: lemon slices

## Recipe Summary

- Prep Time: 10 minutes
- Cook Time: 45-60 minutes
- Total Time: 55-70 minutes
- Servings: 4
- Course: Main Dish
- Cuisine: International

## Cooking Method

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### Instructions

1. Preheat oven to **400°F (200°C)**.
2. Pat the chicken dry with paper towels.
3. Slice the garlic bulb in half.
4. Rub the chicken with olive oil or butter.
5. Season with salt, pepper, and herbs.
6. Place garlic halves and optional lemon inside or around the chicken.
7. Place chicken in a roasting pan.

8. Roast for **45-60 minutes** until fully cooked and golden brown.
9. Let rest for 5-10 minutes before serving.

### Cooking Tips

- Dry the chicken well for crispy skin
- Use a meat thermometer (internal temp: 165°F / 75°C)
- Baste during cooking for extra flavor

### Variations

- Add vegetables like potatoes or carrots to roast together
- Use butter for richer flavor
- Add paprika or chili for spice
- Use garlic confit for deeper flavor

### What to Serve with Roasted Garlic Chicken

- Roasted vegetables
- Mashed potatoes

- Rice or grains

- Fresh salad

## Storage

Store leftovers in an airtight container in the refrigerator for up to **3-4 days**.

## Reheating

Reheat in the oven for best texture.

## Frequently Asked Questions

### Can I use chicken thighs instead of whole chicken?

Yes, adjust cooking time accordingly.

### How do I keep chicken juicy?

Do not overcook and let it rest before serving.

### Can I marinate the chicken?

Yes, marinate for a few hours for deeper flavor.

## Recipe Author

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