



Garlic Roast Chicken

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
4-6 People	10 MIN	75 MIN		10

Garlic roast chicken is a classic and flavorful dish made with tender chicken infused with rich garlic and herbs. Roasting creates crispy skin while keeping the inside juicy and full of flavor. This easy recipe is perfect for both everyday dinners and special occasions. With simple ingredients and minimal prep, garlic roast chicken delivers a satisfying and comforting meal.

Ingredients

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

Recipe Summary

- Prep Time: 10 minutes
- Cook Time: 60-75 minutes
- Total Time: 70-85 minutes
- Servings: 4-6
- Course: Main Dish
- Cuisine: International

Cooking Method

Instructions

1. Preheat oven to **400°F (200°C)**.
2. Pat chicken dry with paper towels.
3. Slice garlic bulb in half.
4. Rub chicken with butter or olive oil.
5. Season with salt, pepper, and herbs.
6. Place garlic and optional lemon inside the cavity.
7. Place chicken in a roasting pan.
8. Roast for **60-75 minutes** until golden and fully cooked.
9. Let rest for 10 minutes before carving.

10. Serve warm.

Cooking Tips

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

Variations

- Add vegetables like potatoes or carrots
- Use garlic butter under the skin
- Add paprika or chili for spice
- Use garlic marinade before roasting

What to Serve with Garlic Roast Chicken

- Roasted vegetables
- Mashed potatoes
- Rice or grains

- Salad

Storage

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

Reheating

Reheat in the oven for best texture.

Frequently Asked Questions

How do I keep chicken juicy?

Do not overcook and let it rest.

Can I use chicken pieces instead of whole?

Yes, adjust cooking time.

Can I marinate before roasting?

Yes, for deeper flavor.

Recipe Author

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