

Treasure Barrel

Oven Roasted Garlic Butter Chicken Recipe

20 min Prep time	**1 h 15 min** Cook time	**1 h 35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Chicken

- [ ] 1 whole chicken (about 3.5 to 4 lbs)
- [ ] 1 teaspoon kosher salt
- [ ] 1/2 teaspoon black pepper
- [ ] 1 head of garlic, top sliced off (optional, for roasting)
- [ ] 1 lemon, halved (optional, for roasting)

For the Garlic Butter

- [ ] 1/2 cup (1 stick) unsalted butter, softened
- [ ] 8-10 cloves garlic, minced
- [ ] 2 tablespoons fresh parsley, finely chopped
- [ ] 1 tablespoon fresh thyme leaves
- [ ] 1 teaspoon fresh rosemary, finely chopped
- [ ] 1 teaspoon kosher salt
- [ ] 1/2 teaspoon black pepper

Instructions

1. First, let's set a calm mood. Preheat your oven to 400°F (200°C). Take your chicken out of the refrigerator and gently pat it completely dry with paper towels, inside and out. This step feels small, but it's so important for crispy skin. In a small bowl, combine your softened butter, minced garlic, all those fragrant fresh herbs, salt, and pepper. Use a fork to mash everything together until it’s a beautiful, aromatic paste. The smell alone is just… wow.

2. Now for the fun part. Gently slide your fingers between the chicken skin and the breast meat, being careful not to tear the skin, creating a little pocket. Take about two-thirds of your garlic butter and lovingly massage it directly onto the meat underneath the skin. This ensures the breast meat stays incredibly juicy. Take the remaining butter and rub it all over the outside of the chicken—the legs, the wings, everything. This will give you that gorgeous golden-brown color.

3. Place the chicken in a roasting pan or a large cast-iron skillet. If you're using them, you can tuck the lemon halves and the head of garlic into the cavity of the chicken or just place them around it in the pan. I like to tie the legs together with a bit of kitchen twine; it just helps everything cook a bit more evenly and looks so pretty. Now, it’s ready for its warm oven bath. Slide it into the preheated oven.

4. Roast for about 1 hour and 15 minutes, or until the juices run clear when you pierce the thigh and a meat thermometer reads 165°F (74°C). The timing can vary a bit depending on your oven and the size of your bird. During the last 20 minutes, you can baste the chicken with the pan drippings for an extra golden finish. Once it’s cooked, carefully remove it from the oven and transfer it to a cutting board. Let it rest, tented with foil, for at least 10-15 minutes before carving. This is the secret to a juicy, perfect chicken, I promise.

Nutrition per serving

450 kcal	40 g	2 g	30 g
Calories	Protein	Carbs	Fat

Tips & notes

- Letting the chicken come to room temperature for about 30 minutes before roasting helps it cook much more evenly. It’s a small pause that makes a big difference.
- Feel free to add other root vegetables to the pan, like chopped carrots, onions, or potatoes. They'll roast in the delicious chicken drippings and become a built-in side dish.
- Don't throw away the chicken carcass! It makes the most wonderful, flavorful homemade stock. Just cover it with water in a pot, add some vegetable scraps, and let it simmer for a few hours.