

Garlic Rosemary Roasted Chicken (Main Courses)

- 1 (4-5lb) whole chicken, rinsed and patted dry
- 2/4 Tbs butter, softened
- 1 Tbs olive oil
- 1 lb carrots, cut into 3-inch pieces
- 4-5 red potatoes quartered
- 1 onion, roughly chopped
- 2-3 Tbs Halladay's Garlic Rosemary Roasted Chicken
- 1/2 cup white wine, chicken stock or water

Preheat oven to 425 degrees. Season chicken inside and out with salt and pepper; place in roasting pan. Mix half the seasoning with butter and rub over and under chicken skin. In a large bowl, combine olive oil, vegetables, remaining seasoning and white wine; blend well scatter around chicken.

Roast until chicken is golden brown, about 1-1 1/2 hours, basting occasionally.