



WORKS WITH FOOD THERMOMETER & PRESETS

Herbed Roast Chicken With Vegetables

A complete meal ideal for a family-friendly dinner or for entertaining friends. You don't need to peel the vegetables - unless you really want to. Just wash them thoroughly.



PREP TIME
15 minutes + 30
minutes for chicken
to thaw

COOK TIME
1 hour 30 minutes

BROIL TIME
8 minutes

SERVINGS
4

SHELF POSITION
Bottom

Ingredients

- 1 2.5-3 pound chicken
- 1 bulb garlic, broken into unpeeled cloves
- 1 lemon, pricked all over with a knife
- 1 medium onion, peeled and cut into quarters
- ½ lb carrots, cut into 2-inch lengths
- ½ lb baby potatoes
- ½ lb butternut squash, cut into 1.5-inch cubes
- 1 small bunch fresh herbs (fresh thyme, rosemary, bay or sage)
- Extra virgin olive oil
- 3 tablespoons + 1½ teaspoons salt, divided
- Freshly ground black pepper

Tools

- June Pan
- Chopping board
- Knife
- Measuring spoons
- Foil
- June Food Thermometer

Method



TO PREPARE CHICKEN

- 1** Take chicken out of the fridge 30 minutes before you begin. Place it on a chopping board.
- 2** Place all the vegetables, half the onions and all the unpeeled garlic cloves in the June Pan. Sprinkle with 1½ teaspoons salt and drizzle generously with olive oil. Toss.
- 3** Create a well in the center of the pan that's big enough for the chicken.
- 4** Drizzle the chicken with olive oil and season with 3 tablespoons salt and freshly ground black pepper, rubbing it all over the chicken and inside the cavity. Place the lemon inside the chicken's cavity, along with the remaining onions and the fresh herbs. Transfer the chicken to the middle of the June Pan, breast-side up, with the vegetables surrounding the chicken.

TO COOK CHICKEN

- 5** Insert the June Food Thermometer into the thickest part of the breast (top right or top left corner of the chicken breast). Insert it at a 45° angle.
 - 6** Use the Poultry Preset for Roast Chicken and follow on-screen instructions.
 - 7** Place the Pan in the oven, plugging the Food Thermometer into the thermometer jack.
 - 8** June will send an alert when the chicken is cooked.
 - 9** Use the juices from the Pan as a thin gravy to accompany your chicken and vegetables.
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