

Ginger Spice Roasted Chicken with Pears

- Prep Time: 10 minutes
- Cook Time: 1 hour, 20 minutes
- Total Time: 1 hour, 30 minutes
- Servings: 4



Ingredients:

- 4 pears, sliced
 - 2 yellow onions, sliced
 - 1/4 cup Sunshine Bay Sauvignon Blanc
 - 2 tablespoons Stonemill Iodized Salt, divided
 - 1 tablespoon Stonemill Black Pepper, divided
 - 2/3 cup Priano Extra Virgin Olive Oil, divided
 - 1 tablespoon chopped ginger
 - 2 tablespoons chopped garlic
 - 2 tablespoons thyme
 - 2 teaspoons fresh rosemary
 - 1/4 teaspoon Stonemill Pumpkin Pie Spice*
 - 5 pounds Perdue Antibiotic Free Whole Chicken
 - 1 tablespoon Baker's Corner Corn Starch*
 - 1 tablespoon water
- *These are Seasonal items that are only in stores for a limited time and may no longer be available.**
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Directions:

1. Preheat oven to 425°.
2. In a medium bowl, combine pears, onions, wine, 1 tablespoon salt, 1 teaspoon pepper and 2 tablespoons oil; toss to coat. Spread seasoned pears and onions evenly in the bottom of a roasting pan. Roast 10-15 minutes or until pears and onions are tender. Remove from oven; let cool.
3. Meanwhile, in a blender or food processor, combine ginger, garlic, thyme, rosemary, remaining 1 tablespoon salt, remaining 2 teaspoons pepper and pumpkin pie spice. While pulsing, slowly stream in remaining oil. Pulse until oil and garlic mixture is thoroughly blended and only small pieces remain, reserve.
4. Remove chicken from packaging; remove giblet packet from cavity. Using paper towels, pat chicken dry. Rub garlic ginger mixture all over chicken, lifting the skin and rubbing the mixture on the breast meat. Tuck the wing tips underneath the chicken and tie legs together using kitchen twine. Place chicken breast side up in roasting pan on top of onions and pears. Roast until skin is brown and crisp, about 30-35 minutes. Reduce heat to 375° and roast until internal temperature reaches 165°, about 30 minutes.
5. In a medium pot, dissolve corn starch and water. Add remaining liquid from roasting pan to pot. Stirring vigorously, bring sauce to a boil. Whisk until thickened, about 2-3 minutes. Serve alongside chicken.

TIP: For easy serving, remove the backbone from the chicken before roasting. Using chicken shears or a knife, cut along either side of the backbone; the chicken will lay flat in the pan and make it easier to see where the pieces separate. Reduce cooking time by 5-10 minutes.



Recipe Courtesy of:
ALDI Test Kitchen