

Whole Dutch Oven Chicken

- Prep Time: 10 minutes
- Cook Time: 1 hour, 10 minutes
- Total Time: 1 hour, 20 minutes
- Servings: 6



Ingredients:

- 2 tablespoons chopped thyme
- 2 tablespoons chopped rosemary
- 2 tablespoons chopped parsley
- 2 tablespoons Stonemill Iodized Salt
- 2 tablespoons Stonemill Ground Black Pepper
- 1 orange, zested and quartered
- 1 lemon, zested and quartered
- 1 3-pound Perdue Antibiotic Free Whole Chicken
- 3 tablespoons Simply Nature Organic Coconut Oil, divided
- 2 cups chopped yellow onion
- 2 cups peeled and chopped carrot
- 1 cup chopped celery
- 4 cloves garlic, chopped
- 1 cup Winking Owl Chardonnay

Directions:

1. Preheat oven to 375°.
2. In a medium bowl, combine thyme, rosemary, parsley, salt, pepper, orange zest and lemon zest. Reserve.
3. Pat chicken dry and rub with 1 tablespoon coconut oil, season inside and out with roughly $\frac{3}{4}$ of the seasoning mixture. Heat remaining 2 tablespoons coconut oil in a Dutch oven over medium heat and sear chicken on all sides. Remove from heat, place orange and lemon quarters inside chicken cavity, reserve.
4. Add onion, carrot, celery, garlic and remaining $\frac{1}{4}$ of the seasoning mixture to Dutch oven. Sauté for 5 minutes. Deglaze pan with chardonnay. Cook for 1 minute and place chicken on top, breast side up. Cover with lid and bake for 45 minutes.
5. Remove lid and baste with liquid. Continue cooking without the lid for 15 minutes or until skin is crispy and chicken registers 165°.

Tip: For a crispier skin, increase heat to 400°.



Recipe Courtesy of:
ALDI Test Kitchen