# How to Roast a Whole Chicken

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A complete step-by-step guide to roasting a whole chicken — from choosing and preparing the chicken to seasoning, roasting, carving, and serving a perfectly golden, juicy roast chicken dinner.

## Things you will need

- Whole chicken (4-6 pounds)
- Roasting pan or baking sheet
- Sharp knife and cutting board
- Kitchen twine for trussing
- Meat thermometer
- Kitchen tongs
- Baster or spoon for basting
- Salt and pepper
- Butter (4 tablespoons)
- Fresh herbs (rosemary, thyme, parsley)
- Garlic cloves
- Olive oil
- Lemon (optional)
- Paper towels
- Airtight container for leftovers

## Preparing the Chicken

1. **Thaw the Chicken Safely**
   Thaw your frozen chicken safely in the refrigerator — never at room temperature or in hot water.
2. **Prepare Your Workspace**
   Prepare a clean, organized workspace before handling the chicken.
3. **Gather Your Tools and Ingredients**
   Gather all the tools and ingredients you need before starting.
4. **Choose the Right Chicken**
   Choose a quality whole chicken for best results.
5. **Season the Outside**
   Season the outside of the chicken generously with salt and pepper before cooking.

## Seasoning and Preparing

6. **Add Butter Under the Skin**
   Add herb butter under the chicken skin for extra flavor and moisture.
7. **Pat the Chicken Dry**
   Pat the chicken completely dry with paper towels before seasoning — this is critical for crispy skin.
8. **Season Inside the Chicken**
   Season the inside of the chicken cavity with salt, pepper, and your favorite seasonings.

9. **Truss the Chicken**

   Truss the chicken with kitchen twine to ensure even cooking.

10. **Add Herbs and Garlic**

    Add fresh herbs and garlic inside the chicken cavity for aromatic flavor.

11. **Place Chicken in the Roasting Pan**

    Place the seasoned chicken in the roasting pan, breast-side up.

## Roasting the Chicken

12. **Preheat the Oven and Pan**

    Preheat your oven to 425°F (220°C) and preheat the roasting pan.

13. **Roast the Chicken**

    Roast the chicken in the preheated oven for about 1 hour to 1 hour 15 minutes for a 5-pound chicken.

14. **Baste the Chicken**

    Baste the chicken once or twice during roasting to keep it moist and flavorful.

15. **Check for Doneness**

    Check for doneness by examining the chicken's appearance.

16. **Check the Temperature**

    Check the internal temperature with a meat thermometer for precise doneness.

17. **Rest the Chicken**

    Rest the chicken for 15-20 minutes before carving — this is essential for juicy meat.

## Carving and Serving

18. **Carve the Chicken**

    Carve the chicken using a sharp knife and proper technique.

19. **Make Pan Sauce**

    Make a simple pan sauce from the chicken drippings for extra flavor.

20. **Serve the Chicken**

    Serve the carved roast chicken on a platter or individual plates.

21. **Store Leftovers**

    Store leftover roast chicken safely to maintain quality and prevent foodborne illness.

22. **Pair with Side Dishes**

    Pair your roast chicken with complementary side dishes for a complete meal.

## Tips and Variations

23. **Try Brining**

    Try brining your chicken before roasting for extra juiciness and flavor.

24. **Try Different Seasonings**

    Try different seasoning combinations to vary the flavor of your roast chicken.

25. **Use Leftover Chicken**

    Use leftover roast chicken in creative ways to reduce waste and create new meals.

### 26. Plan Your Meal

Plan your meal around the roast chicken to ensure everything is ready at the same time.

### 27. Host a Dinner Party

Host a dinner party with roast chicken as the centerpiece — it is an impressive yet approachable dish that feeds a crowd.

### 28. Enjoy Your Roast Chicken Meal

Enjoy your roast chicken meal with friends and family — cooking is ultimately about sharing good food with good people.

## Sources


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