



SAGE ROASTED CHICKEN

Preheat oven to 450°F.

Serves 4.

1 chicken (about 4 lb.)
2 Tbsp. olive oil
½ C. parsley, minced
1 Tbsp. dried, crumbled sage
Fresh ground pepper to taste

1. Wash chicken, pat dry and rub with olive oil. Rub cavity and outside skin with parsley and sage. Add pepper.

½ C. Chopped celery
3 carrots, diced
1 large onion, peeled and sliced

2. Place chicken in covered roasting pan along with celery, carrots and onion. Bake for 65 minutes. Remove lid to brown for the final 10 minutes of cooking.

