

## Sage Roasted Chicken

*Serves 4.*



**1 chicken (about 4 lb.)  
2 Tbsp. olive oil  
1/2 C. parsley, minced  
1 Tbsp. dried, crumbled sage leaves  
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.**

**1/2 C. Chopped celery  
3 carrots, diced  
1 large onion, peeled and sliced**

**2. Preheat oven to 450°F.**

**3. 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.**