Christmas Chicken Recipes

Herb-butter roast chicken with carrots and potatoes

15 min prep | about 95 min roast | 15 min rest | 125 min total · 6 servings



THE METHOD

Ingredients

- 1 whole chicken, about 4 lb (1.8 kg)
- 2 tbsp (28 g) softened butter
- 1 tbsp (15 ml) olive oil
- 1 lemon (100 g), quartered
- 4 garlic cloves (12 g), crushed
- 1 tbsp chopped rosemary
- 1 tsp dried thyme
- 1½ tsp (9 g) salt
- ½ tsp black pepper
- 1 lb (450 g) carrots, cut into chunks
- 1 lb (450 g) potatoes, cut into chunks

DONENESS CHECK

Chicken is ready at 165°F (74°C). Check the thickest portion with a food thermometer; for the whole bird, check breast, innermost thigh and wing, avoiding bone.

Original editorial formulation; not kitchen-tested. Timing varies with bird and oven; verify all three poultry locations with a thermometer. No nutrition estimate is supplied.

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Step-by-step cooking



01

Measured ingredients, with raw chicken separate.



02

Season under the skin; add lemon, garlic and vegetables.



03

Roast in two temperature stages; check 165°F / 74°C.



04

Rest 15 minutes; finish vegetables if needed.



05

Carve and serve with roasted vegetables and juices.

Method

1. Heat oven to 425°F (220°C). Pat chicken dry and remove giblets. Mix butter, rosemary, thyme, half the salt and pepper. Carefully loosen breast skin and spread some butter mixture underneath; rub the rest over the bird.
2. Place lemon and garlic loosely in the cavity. Toss carrots and potatoes with olive oil and remaining salt; spread in a roasting pan and set chicken on top.
3. Roast 20 minutes. Reduce oven to 375°F (190°C) and continue about 55–75 minutes. Check the thickest breast and the innermost thigh and wing, avoiding bone; each must reach 165°F (74°C).
4. Transfer chicken to a clean board and rest 15 minutes before carving. If vegetables need more time, return them to the oven while the chicken rests.
5. Carve and serve with the roasted carrots, potatoes and pan juices.

Kitchen notes

• Roasting time varies with bird size and oven; temperature is the reliable doneness check.
• Wash hands, board and tools after handling raw poultry; keep cooked chicken on a clean platter.

Storage & reheating

Refrigerate promptly in shallow, covered containers at 40°F (4°C) or below; use within 3–4 days. Freeze cooled chicken in airtight portions at 0°F (-18°C) for up to 2 months for best quality; thaw in the refrigerator. Reheat leftovers to 165°F (74°C).

Editorial recipe guide · Use a thermometer and follow local food-safety guidance.