



# DOUBLE-GARLIC ROAST CHICKEN WITH ONION GRAVY

## INGREDIENTS

- Whole chicken (Approx. 1.8 kgs)
- Salt
- 2 garlic cloves, finely grated
- 3 tbsp. extra-virgin olive oil
- Tbsp. garlic powder
- 1 tbsp. thyme leaves
- 2 tsp. soy sauce
- 1 tsp. mild red pepper flakes or ½ tsp. crushed red pepper flakes
- 1 large red onion, cut into 8 wedges through root end
- ½ cup dry white wine
- 1 cup low-sodium chicken broth or water

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## DIRECTIONS

1. Place rack in middle of oven; preheat to 220°. Pat chicken dry inside and out and season generously with salt. Mix garlic, oil, garlic powder, thyme, soy sauce, and red pepper flakes in a small bowl.
2. Place chicken in a medium cast-iron or other ovenproof skillet. Smear garlic oil all over outside of chicken. Roast until skin is golden brown all over, 20–30 minutes. Reduce oven temperature to 180°. Continue to roast for 35-40 minutes longer, rotating skillet if chicken is browning unevenly, until skin is crisp, leg joints wiggle easily, and an instant-read thermometer inserted into the thickest part of breasts registers 70° and the thickest part of legs. Transfer chicken to a cutting board; let rest at least 20 minutes before carving.
3. Meanwhile, set skillet with pan juices over medium heat (wrap a dry kitchen towel around handle), add onion, and cook, stirring often, until softened and golden brown, 8–10 minutes (if the skillet looks dry, add a little more oil).
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5. Serve chicken with onion gravy and your favourite steamed vegetables.

**SERVES: 4**

CREDIT: bonappetit.com: