

Ingredients

- 1 (5-6 pound) pound chicken
- 1/2 cup (1 stick) unsalted butter, room temperature
- 1 teaspoon salt
- 1 teaspoon pepper
- 4-5 cups stove top stuffing, prepared, or homemade stuffing

Directions

1. Line a rimmed baking sheet with aluminum foil. Remove giblets and neck from cavity of chicken. Rub butter over chicken and under skin. Season with salt and pepper.
2. Spoon stuffing into cavity of chicken. Tie chicken legs together and tuck wing tips under the body. Place chicken breast-side up on baking sheet.
3. Roast, until golden-brown and a meat thermometer reads 165 degrees for chicken and stuffing, about 1 hour and 45 minutes to 2 hours.
4. Remove from oven and allow to rest (sit) for 20 minutes before carving.

Tip: Roast unstuffed chicken for 1 hour 20 minutes, until golden-brown and a meat thermometer reads 165 degrees.



Recipe from: Feeding Pennsylvania and PA Eats | Photo from BigStock