

Jazzed Up Rotisserie Chicken

Serves: 4-6 Print

Ingredients:

- 1 cold prepared rotisserie chicken
- 2 shallots, quartered
- 1 lemon, quartered
- 2 tbsp unsalted butter, softened
- 1 tbsp parsley, minced + more for garnish
- ¼ tsp sage, minced
- ¼ tsp rosemary, minced + 1 sprig
- ¼ tsp thyme, minced, + 2 sprigs
- 1/8 tsp garlic powder

Directions:

1. Preheat oven to 350 degrees. Spread shallots over the bottom of an 8x8 baking dish. Arrange chicken on top of the shallots.
2. Take 1 lemon quarter, and stuff it in the cavity of the chicken along with 1 sprig of rosemary and 2 sprigs of thyme. Take another quarter of lemon and squeeze the juice all over the surface of the chicken. Arrange that lemon quarter along with the remaining 2 lemon quarters under the chicken.
3. Add butter, minced parsley, minced sage, minced rosemary, minced thyme, and garlic powder to a small bowl. Mix well until combined. Using clean hands, rub the butter mix all over the surface of the chicken until completely coated. Roast for 30-35 mins until the skin is golden.
4. To serve, arrange chicken on a serving plate along with the roasted shallot and lemon from the pan and some fresh bunches of parsley. Enjoy!

Recipe notes:

*Hot tip: if you have access to a club membership, rotisserie chickens at club stores are cheaper than a regular grocery store and oftentimes bigger, as well.

*Rotisserie chicken freezes really well if one chicken is too much at once.

*This recipe works best with fresh herbs.