

## **Roasted Chicken**

For best flavor and results use bone in skin on chicken, organic and local to you if possible. You can use either a whole chicken or any piece you like best like breast, thigh or leg.

Place chicken in an 8 x 9 inch (or large enough to fit) oven safe pan

Cut garlic pod top off and place in pan with chicken

Sprinkle Season All over the top of chicken skin

Drizzle extra virgin olive oil over chicken and garlic pod top

Roast in 350° pre heated oven for one hour or until chicken temperature reaches 165° in the deepest part of the meat.

Remove from oven and let rest for 10 minutes to retain juiciness

### **Easy Dinner**

Bake potatoes in the oven at the same time then use the roasted garlic to mash into the potato before serving. Use Season All butter on your potatoes for the best baker you've ever had!

### **Easy Roasted Garlic Bread**

Use roasted garlic like a spread on top of buttered bread. Sprinkle with parmesan cheese and broil until golden brown. For the best garlic bread use a bake it yourself French bread from your grocer to serve with Italian food or a soup and/or salad dinner.