

Roasted Chicken: EDMH's Chef Phil Cade

- Fresh quartered chicken 10 quarters
- Fresh parsley (minced fine) 2 Tbsp
- Fresh thyme 1 + ½ tsp
- Ground rosemary 1 + 5/8 tsp
- Coarse kosher salt 1 Tbsp + ½ tsp
- Chopped garlic 1 1/3 Tbsp + ¾ tsp
- Black pepper 2 3/8 tsp
- Canola oil ¼ cup + 2 1/3 Tbsp

Combine seasonings together and toss with chicken and oil.

Place chicken on a sheet tray by keeping the white and dark meat separate

Bake at 375 degrees for 30 to 40 min or until internal temperature reaches 175