

Crispy Barbecue Chicken

Recipe By Zehava Krohn



Cooking and Prep:  1
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Serves:  4

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free, Paleo, Low

Carb, Sugar Free

Source: Whisk by Ami

Magazine

You will appreciate the pared-down ingredient list for preparing this simple roast chicken.

Ingredients (7)

Main ingredients

- 1 whole chicken
- 1 tablespoon paprika
- 3/4 teaspoon salt
- 1 teaspoon garlic powder

- 1/2 teaspoon pepper
 - 1/4 teaspoon onion powder
 - 2-3 tablespoons **Bartenura Olive Oil**
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Start Cooking

Prepare the Chicken

1. Preheat oven to 400 degrees Fahrenheit. Place a rack in the lower part of the oven.
2. Thoroughly clean the chicken, cut off all excess fat, and wash out the cavity.
3. In a small bowl, combine remaining ingredients to prepare the chicken rub.
4. Slide the chicken onto a chicken roasting stand and place in a 9x13-inch pan. Generously rub the paste evenly over the chicken, working your way down from the top. Bake for 1 hour. For crispier chicken, bake for 1 hour and 20 minutes.
5. To serve, either cut into quarters or present whole.