



EASY WHOLE ROASTED ROTISSERIE CHICKEN

serve with your choice of side dishes

Prep Time

Cook Time

5 minutes

25 minutes per pound of chicken

Ingredients

1 fresh whole chicken or 1 whole frozen chicken (thawed)

salt

VAMPIRE HAVEN TRADING COMPANY® Rotisserie Chicken Seasoning

Steps

1. Preheat oven to 350° convection bake
(375° if your oven does not offer a convection setting.)
2. Salt chicken to your preference.
3. Coat chicken with VAMPIRE HAVEN TRADING
COMPANY® Rotisserie Chicken Seasoning
(continue on reverse)

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EASY WHOLE ROASTED ROTISSERIE CHICKEN (side B)

Steps continued:

4. For best results, place chicken on a rack. Place the rack on a baking sheet or roaster and into the preheated oven.
5. Bake for about 25 minutes per pound of chicken, until the internal temperature of the chicken is a minimum of 170° F.
Est. 2 ½ - 3 pounds 1 hour to 1 hour 15 minutes

CAUTION: rack remains HOT

6. Remove chicken from oven and cover it with foil. Let large chickens stand or rest for 15 to 20 minutes, carve, and serve with side dishes. Enjoy!

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