



Ingredients:

Either 1 Roasting Chicken or boiler/fryer chicken or Chicken Breasts to equal size (I prefer the roasting chicken for taste)

Potatoes

Carrots

1 onion

1 tsp Rosemary

1 tsp Thyme

2 cloves of garlic, pressed

1 Tbsp olive oil

salt and pepper

1/2 cup water

Directions:

Wash and pat dry chicken and place in baking dish. Cube potatoes and carrots and cut onion into wedges, place around chicken. Pour water over vegetables. In small bowl, combine olive oil, thyme, rosemary, garlic, salt and pepper. Brush mixture over chicken and vegetables. Cover and cook at 375 for about 2 hours or till done.

Terrie Ross