

### **Simple Roast Chicken**

1 sm onion, 1 sm carrot, 1 stalk celery, peeled and quartered  
3 cloves garlic, peeled and quartered  
3 sprigs fresh tarragon  
3 sprigs fresh thyme  
1 5-pound chicken, giblets removed  
2 tablespoons extra-virgin olive oil  
1 teaspoon kosher salt  
1/2 teaspoon freshly ground pepper

Preheat oven to 375. Place onion, garlic, tarragon and thyme into the cavity of the chicken. Tie the legs together with kitchen string, mostly closing the cavity opening. Pull the wings so the tips overlap on top of the breast.; tie in place, wrapping string around the wings and body. Rub the chicken with oil, salt and pepper. Set in a roasting pan, breast-side down.

Roast the chicken for 25 minutes. Turn breast-side up and continue roasting, basting occasionally with pan juices, until a thermometer inserted into thickest part of the thigh, without touching the bone, registers 175 degree, 1 1/4 - 1 1/2 hours. Transfer to a cutting board; let rest for 10 minutes. Remove the string before carving.