

## [ROASTED CHICKEN PARTS RECIPE](#)



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### **Herb Roasted Chicken Parts Recipe Genius Kitchen**

Add chicken skin side up. Cook for 15 minutes. Mix 1/4 cup of extra virgin olive oil and a 1/2 cup of green herbs. Remove pan from oven and spoon 1/3 of herb mixture on top of chicken. Flip chicken over (skin side down) and coat with another 1/3 of herb mixture. Place back in oven for 10 minutes.

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Add the chicken and turn it couple of times in the fat, leaving it skin side up. Sprinkle with salt and pepper and return the pan to the oven. After the chicken has cooked for 15 minutes, toss about 1/4 of the herb or herb mixture over it and turn the pieces. Sprinkle on another quarter of the herb and roast for another 10 minutes.

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Place chicken in a roasting pan, and season generously inside and out with salt and pepper. Sprinkle inside and out with onion powder. Place 3 tablespoons margarine in the chicken cavity. Arrange dollops of the remaining margarine around the chicken's exterior. Cut the celery into 3 or 4 pieces, and place in the chicken cavity.

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### **Slow Roasted Chicken Parts with Shallot Garlic Pan Sauce**

Adjust oven racks to lowest and upper-middle positions; place 12-inch skillet on lower rack and heat oven to 425 degrees. Line rimmed baking sheet with aluminum foil and place cherries, cut side up, on sheet. Roast cherries on upper rack until just tender and cut sides look dry, about 15 minutes.

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