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## Oma's Recipe for Roasted Chicken Dinner

### Ingredients:

- 1 chicken, about 3 lbs
- salt, pepper, paprika
- 2 Tbsp butter, melted
- 1 bunch parsley
- 2 peppers, green or red
- 2 - 3 carrots
- 1 - 1½ lbs potatoes
- 1 large onion
- 1 Tbsp instant vegetable broth powder
- 1 - 2 rosemary stems (optional)

### Instructions:

1. Preheat oven to 400° F.
2. Rinse chicken and pat dry with paper towels.
3. Season chicken inside and out with salt, pepper, and paprika.
4. Brush chicken with melted butter. Place parsley into chicken cavity.
5. Place chicken into roasting pan and place, uncovered, in oven for about 30 minutes.
6. During this time, prepare vegetables.
7. Cut peppers into large chunks. Peel carrots and slice thickly (or use baby carrots). Peel potatoes (if desired. If not, scrub well) and cut into quarters. Peel onions and cut into wedges.
8. Dissolve instant vegetable broth powder in 1 cup hot water. Strip rosemary leaves from stems.
9. Once chicken has been roasting 30 minutes, add vegetables, broth, and rosemary.
10. Roast for about another 60 minutes, uncovered, or until chicken is done. Occasionally, turn vegetables during roasting.
11. If you wish, once the chicken is done, remove it and cover with foil to let it rest about 10 minutes. In the meantime, if the veggies aren't dark enough, just turn the oven to 450° F and continue to let them brown while the chicken rests.
12. For the gravy, add about 1 - 2 Tbsp of cornstarch dissolved in a bit of cold water to the remaining liquid in the pan. Bring to boil (place the roasting pan on your stove burners) and stir until thickened. Season with salt and pepper if needed.
13. Serves 4.

<http://www.quick-german-recipes.com/recipe-for-roasted-chicken.html>