

# Rotisserie Chicken

Make perfect rotisserie-style chicken at home with this easy recipe. Crispy golden skin, juicy meat, and aromatic herbs in just 90 minutes.

15	30	45	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Rotisserie Chicken

## Ingredients

- 2 tbsp olive oil
- 1 tbsp salt
- 1 tsp black pepper
- 1 tsp paprika
- 1 tsp oregano
- 1 tsp garlic powder
- 1 lemon

## Instructions

- 1 Prepare the chicken**

Preheat oven to 220°C (425°F). Remove chicken from packaging and pat completely dry inside and out with paper towels.
- 2** Combine 2 tablespoons olive oil, 1 tablespoon salt, 1 teaspoon black pepper, 1 teaspoon paprika, 1 teaspoon dried thyme, and 1 teaspoon garlic powder in a small bowl.
- 3** Rub the seasoning mixture all over the chicken, working it under the skin where possible and inside the cavity. Stuff the cavity with the lemon halves.
- 4** Truss the legs together with kitchen twine and tuck the wing tips under the body to prevent burning.
- 5 Roast the chicken**

Place chicken breast-side up on a rack in a roasting pan. Roast for 20 minutes until the skin begins to turn golden brown.
- 6** Reduce temperature to 190°C (375°F) and continue roasting for 40-50 minutes until the internal temperature reaches 74°C (165°F) when measured in the thickest part of the thigh.
- 7** Remove from oven when juices run clear and drumsticks move easily in their sockets. Tent loosely with foil and rest for 15 minutes before carving.

## Tips

Pat the chicken completely dry with paper towels before seasoning – moisture is the enemy of crispy skin. Let the seasoned chicken sit at room temperature for 30 minutes before roasting for even cooking.

Use a meat thermometer to check doneness rather than relying on cooking times alone. Insert it into the thickest part of the thigh, avoiding bone contact for an accurate reading of 165°F.

Truss the chicken by tying the legs together and tucking wing tips under the body. This creates a compact shape that cooks evenly and presents beautifully.

Save the pan drippings for gravy or use them to roast vegetables. These flavorful juices add incredible depth to side dishes and should never be wasted.

Let the chicken rest for 10-15 minutes before carving to allow juices to redistribute throughout the meat. Cover loosely with foil to keep warm during resting.

For extra crispy skin, place the chicken on a wire rack set inside your roasting pan. This allows air circulation around the entire bird and prevents the bottom from steaming.

Start with high heat (425°F) for the first 20 minutes to jumpstart skin crisping, then reduce to 375°F to finish cooking without burning the exterior.