

Delicious roast chicken

Here's what you're going to need (ingredients, duh).

1 3-5lb roasting **chicken**
4-5 cloves of **garlic**, depending on size
1 medium **tomato**
5 small **tomatillos**, husks removed
1 **lemon** OR 3-4 small **limes**
A little **olive oil** (maybe 3 tbsp?)
Fresh **cilantro** (6-7 leaves)
Fresh **basil** (8-10 leaves)
Red pepper flakes to taste
Salt and **pepper** to taste
Salt N Pepa to listen to
A tiny bit of **butter**

Set your oven to 450°. Also, put on your Salt N Pepa album or cassette.

Slice your tomatillos and tomato into thick slices. Pound your garlic with the side of your knife to release some of the flavor.

In a frying pan with heat to low-medium, melt butter and put the red pepper flakes and garlic in the butter. Let that soak for 2 minutes or so. Turn the heat up to medium high and add the tomato, tomatillo slices, and some salt (~1 tsp) and pepper. Pan roast these until they're tender then quickly transfer everything over to a small food processor.

In the food processor add the cilantro, basil, rest of the garlic, juice of a lime or a little of the lemon, more red pepper, some olive oil, salt (~1 tsp), and some black pepper. Process it on low until it's blended yet still chunky. Set aside so it can soak together while you prep the chicken.

Get the chicken and a roasting pan of appropriate size. Do not combine (yet).

Remove giblets from the chicken and rinse out the cavity and outside of the chicken well. Dry both the inside and outside. Place the chicken in the roasting pan breast up. Put the remainder of the sliced lemon or lime in the cavity.

Rub the outside of the chicken with olive oil just to lightly coat. Now top it with the sauce you made and work it into the skin, making sure to cover the entire chicken.

Baking time will be 20 minutes for every pound the chicken is, plus an extra set of 20 minutes.

Place in your 450° oven. After 15 minutes turn the heat down to 375.

Once the time is up and your meat thermometer says it's at least 160° in the thigh, remove the chicken. Cover with tinfoil for 10-20 minutes to let the juices redistribute.

Enjoy.