



Herb Roasted Chicken

with Pan Gravy



FLIP FOR RECIPE

Herb Roasted Chicken with Pan Gravy

PREP: 10 MINUTES | COOK: APPROX. 1 HOUR 30 MINUTES | MAKES: 6-8 SERVINGS

INGREDIENTS



1 stick (1/2 cup)
salted butter, softened



1 whole chicken
(4-5 pounds),
gizzards removed,
patted dry



1 packet (1 ounce)
ranch seasoning



3 tablespoons
all-purpose flour,
plus more if needed



2 tablespoons
chopped fresh parsley



1 teaspoon kosher salt



2 1/2 cups
chicken stock



1/4 teaspoon ground
black pepper

DIRECTIONS

1. Preheat oven to 425°F.
2. In a small bowl, add the butter, ranch seasoning, parsley, salt, and pepper. Mix until evenly combined.
3. Generously rub the chicken with the prepared butter. Start on the bottom, then flip the chicken over to spread butter on top and under the skin.
4. Place the roasting rack in the Ninja PossiblePot, then place the chicken breast skin-side up on the rack. Put the lid on the pot and place the pot in the preheated oven. Roast the chicken for 45 minutes.
5. After 45 minutes, remove the lid from the pot and continue to roast the chicken for 40 minutes or until the internal temperature reads 165°F on an external instant-read thermometer.
6. When cooking is complete, remove the pot from the oven, then remove the chicken from the pot and set aside to rest.
7. Remove the roasting rack from the pot. Do not drain the liquid. Place the pot over medium-high heat and bring the liquid to a boil. Sprinkle the flour into the pot and whisk until a light paste forms, about 2 to 3 minutes. If the paste is too thin, add more flour until a thick texture is achieved.
8. When the paste is formed, add the chicken stock in 3 batches, whisking frequently until smooth. Bring the gravy to a simmer for 5 minutes and season as desired.
9. Cut the chicken into 8 pieces and serve with the gravy.