INGREDIENTS
Whole Chicken
Kosher Salt
Black Pepper

METHOD

1. Wash your hands.

2. Heat your oven to 450°F. Use convection if you have it!

3. Grab your chicken and make sure to remove anything that’s been left inside - giblets, liver, the heart, etc.

4. Place your chicken on a parchment paper-lined baking tray.

5. Season with kosher salt and black pepper. Make sure to sprinkle in the cavity.

6. Put the chicken in the oven on the bottom shelf and cook for 50 minutes.

7. Take it out and let it rest for 25 minutes - we know. It’s hard!

8. Gently pull it off the parchment paper and transport to a cutting board.

9. Remove the leg and the thighs by lightly cutting the skin in between the end of the chicken breasts.

10. Put your thumbs in the slits of skin and slowly pull the legs off. Set aside.

11. Gently cut down the middle of the breasts using the bone as your guide. Add to the plate with the legs.

12. Flip your chicken over to find the oyster. You’ll struggle to find it with a knife, so put your finger in, pop it out, and eat it. It’s the best part!

13. Add whatever sauce and sides you’d like to your chicken and it’s ready to serve.