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Prep time: 10 mins. | Cook time: 30 mins. Serves: 4-6 | Serving size: 5 oz/140 g chicken, ½ cup veggies

Chicken & Veggies

3 red potatoes, rinsed & guartered

3 carrots, peeled & cut in chunks

1 onion, diced large

3 tbsp. olive oil

1 tbsp. apple cider vinegar

¼ tsp. black pepper

2 tsp. salt

½ tsp. smoked paprika

3 garlic cloves, minced

2 sprigs fresh rosemary, chopped

3.75 lb./1.7 kg whole chicken

1. Preheat oven to 425° F/218° C.

2. Place potatoes, carrots and onion in **UltraPro 3.7-Qt./3.5 L Casserole Pan.**

- 3. In small bowl, mix together olive oil, vinegar, pepper, salt, paprika, garlic and rosemary to create a seasoning for the chicken.
- Add chicken to Casserole Pan. Mix in seasoning to fully coat chicken. Place some seasoning inside the cavity as well.
- 5. Cover and microwave on high power for 15 minutes. At the end of cooking time, transfer to oven for 15 minutes or until chicken internal temperature is 165° F/75° C. If desired, cook for an additional 5 minutes uncovered to further brown the top.



Thank you for shopping with me!

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