



# Roasted Chicken with Moroccan Spice

From [dulcetcuisine.com](http://dulcetcuisine.com)

- 3.5-4 lbs roasting chicken
- 1 T olive oil
- 2 T Dulcet Moroccan Cooking Spice & Rub
- 1 T fresh lemon zest
- 1 T sea salt

1. Wash chicken, removing the neck and giblets inside the cavity.
2. Pat dry with paper towels.
3. Combine the olive oil, the Dulcet Moroccan Spice and the fresh lemon zest to form a paste.
4. Carefully pull back the skin and rub the spice mixture directly onto the chicken meat and then remaining spice mixture on the outside of the bird.
5. Sprinkle the tablespoon of sea salt into the cavity of the bird and all over the outside the chicken.
6. Place the chicken in the refrigerator uncovered for two or more hours.
7. Place the chicken breast side down on a V-rack set in a metal roasting pan.
8. Roast in 450 degree oven for 30 minutes.
9. Remove from oven and carefully turn chicken over so that the breast side is up.
10. Place back in oven and roast for an additional 30 minutes or until thermometer placed in thigh registers 175 degrees.

Serves 2-4

Notes: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_