

Roaster Oven Sunday Dinner

Although traditionally served on Sunday, our Roaster Oven Sunday Dinner is perfect for any day of the week. It has all the essentials of a classic family meal: roasted chicken, russet potatoes, and plenty of fresh herbs. Your NESCO 6 Qt. Roaster Oven makes this recipe simple. All you have to do is preheat, combine ingredients, and cover. We like to serve with a side of bread and butter.

Your Key Ingredient:

[NESCO 6 Qt. Roaster Oven](#)

Grocery Ingredients:

5 medium russet [baking] potatoes
2 cups baby carrots 1 cup celery, chopped
1 whole roasting chicken [4 $\frac{1}{2}$ to 5 lbs]
2 tsp garlic, minced
1 $\frac{1}{2}$ tsp salt
1 tsp pepper
1 $\frac{1}{2}$ tsp ground sage
1 tsp oregano leaves, whole
1/2 tsp thyme leaves, whole

Instructions:

1. Cube unpeeled potatoes into 1" pieces. Place in **NESCO® 6 Qt. Roaster Oven** cookwell. Put carrots evenly across potatoes.
2. Remove exterior wrap from chicken. Remove any parts stored in cavity. Use for gravy or discard. Rinse chicken thoroughly inside and out. Sprinkle 1/2 tsp salt and 1/4 tsp pepper in cavity.
3. Place chicken in cookwell on top of potatoes and carrots.

Rub chicken with garlic. Sprinkle remaining salt and pepper over chicken. Then sprinkle sage, oregano, and thyme over chicken.

4. Cover roaster with lid and cook at 250°F for 6 hours. Chicken will be very moist and juicy. DO NOT add any liquid to roaster. The vegetables and chicken will produce plenty of liquid to prepare a wonderful gravy.

Submitted by Jamie Parchman, Rio Hondo, TX.