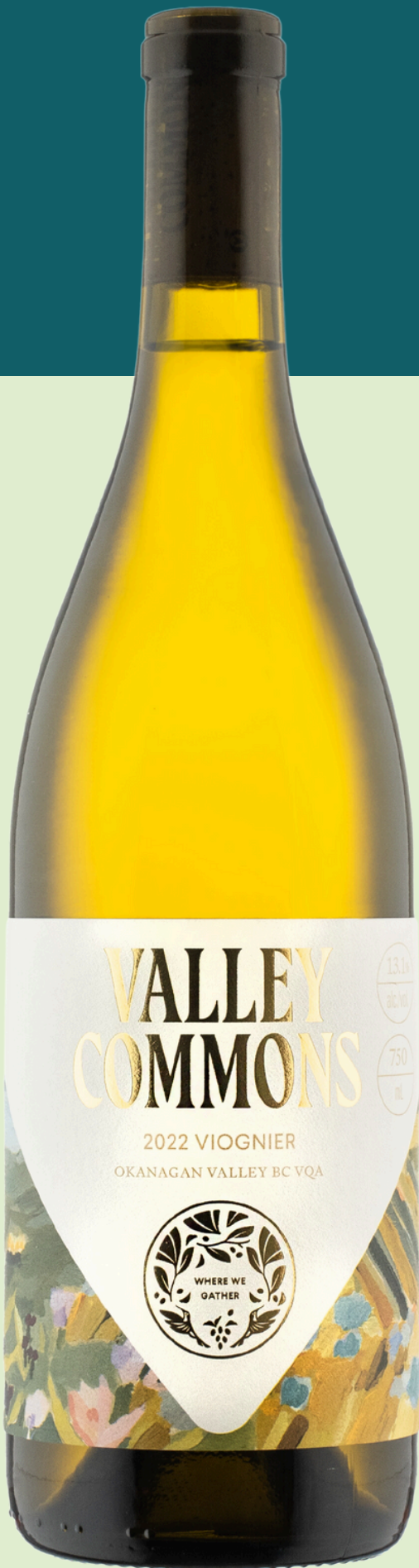


# VALLEY COMMONS

## OKGN APPLES & ROASTED CHICKEN

• WITH 2022 VIOGNIER •



### PREP

- Slice apples and quarter onion
- Rub butter /ghee all over the chicken and season with your dried herbs

### PRE-HEAT

- Preheat your oven to 375 degree Fahrenheit

### INSTRUCTIONS

- Remove chicken from package and pat dry with paper towel
- Stuff the chicken's cavity with your sliced apples and quartered onion
- Rub butter /ghee all over the chicken and season with your dried herbs
- Place the chicken on the roasting pan and pour the apple cider into the bottom of your roasting pan.
- Cover the chicken with foil and roast for 45 minutes to an hour, depending on the size of your bird.
- Let rest for 10 minutes before carving and enjoy!

### INGREDIENTS

- 1 whole chicken
- 1 Okanagan apple of your choice sliced
- 1 white sweet onion, quartered
- 2 cups of OKGN apple cider
- 2 tablespoons of butter or ghee
- 1 tsp of dried sage or poultry spice
- 1 tsp salt
- 1 tsp of pepper