

BLACK GARLIC ROAST CHICKEN

By Judy Kim | Yield: 4 to 6 servings

INGREDIENTS

- 1 whole chicken, cut into 8 pieces
- 2 teaspoons extra-virgin olive oil
- 1 ½ teaspoons Jacobsen black garlic salt, or kosher salt
- ½ teaspoon black pepper
- 1 teaspoon fresh thyme, roughly chopped
- 1 garlic head, broken into pieces
- ¼ cup chopped parsley

DIRECTIONS

1. Preheat oven to 350°F.
2. Trim chicken of excess fat. If the chicken breasts are large, cut in half for even roasting. Pat dry thoroughly with paper towels.
3. Place chicken in a large baking dish or rimmed sheet pan. Drizzle olive oil over chicken, sprinkle black garlic salt, black pepper, thyme and garlic cloves. Toss together and spread in an even layer skin side up.
4. Roast for 30 minutes until lightly golden. Change to broil setting until internal temperature is 165°F and skin is deep golden brown.