



## Recipes

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### Herb de Provence Roasted Chicken

Serves 1

#### Ingredients:

- 1/3 cup Olive Oil
- 4 Tbsp. Herb de Provence
- 1 each Yellow Onion , thinly sliced
- 2 1/2 lbs. Whole Chicken Brest, skin on
- 2 1/2 lbs. Chicken Thighs, skin on

#### Directions:

1. Whisk oil, sea salt and herbs together in small bowl.
2. Place chicken on large rimmed baking sheet and brush all sides of chicken with herbed oil.
3. Roast chicken at 300F for 2-2 1/2 hours or until tender and cool slightly.
4. Place chicken on work surface.
5. Brush off excess crispy onions.
6. Shred chicken and hold for terrine.
7. Cool completely. Label, Date and Refrigerate.