

Gluten Free Roast Chicken with Apple and Sweet Onion Stuffing

Ingredients:

- 1 Whole chicken
- 1 apple, chopped
- 1 sweet onion, chopped
- 1 stick of butter, chilled and cut into pieces, leave out 1 Tablespoon for the top.
- 2 tsp sea salt
- 2 T poultry seasoning

Directions:

1. Combine apple, onion, butter (leave out 1T), salt and poultry seasoning.
2. Remove bag from inside the chicken, wash chicken and pat dry.
3. Put chicken into large roast pan with lid.
4. Put stuffing into cavity of chicken.
5. Rub remaining butter on top of chicken. Lightly salt and pepper.
6. Roast chicken at 400F with lid on, until your meat thermometer reads 175F-180F (for a 4-6lb chicken, this takes about 2 hours)
7. Remove chicken from oven and let rest for 10 minutes.
8. Carve and enjoy.