

Roasted Chicken

Cooked in a Moisture Temp Retherm Oven

COOKING GUIDE



PREP TIME

15 mins



COOK TIME

50-60 mins



COURSE

Main Course



CUISINE

American



SERVINGS

25 People



Ingredients

- ◆ 5 Whole Chickens (5.5 lbs each)
- ◆ Desired Seasonings
- ◆ Aromatics (Optional)

Instructions

- ◆ Preheat oven to 325°F (163°C).
- ◆ Place the whole chicken breast side up on a cutting board and pat dry. Locate the wishbone and remove.
- ◆ Remove some of the excess fat.
- ◆ Tie the chicken using twine.
- ◆ Apply seasoning.
- ◆ Place the chicken on a roasting rack and load into the oven.
- ◆ After the cook cycle is complete, remove chicken from the oven. (Make sure to save any juices or drippings that are left in the pan)
- ◆ Carve the chicken and enjoy!

Equipment Instructions

- ◆ Set a 325°F (163°C) cook temperature.
- ◆ Ensure the cook method is set to "Probe" at 140°F (60°C) internal.
- ◆ Set Moisture to "Off" for both the Cook and Hold cycles.
- ◆ Set vent schedule to:
1. Closed 2. Closed 3. Closed 4. Open
- ◆ Once preheated, load the chicken into the oven and press the start "▶" button to begin the cook.
- ◆ Once the cook cycle is complete, remove from the oven and enjoy!

