



Recipes for Every Season

WHOLE ROASTED CHICKEN IN SALT CRUST

Main Dish | Preparation Time: 20 Minutes | Serves: 4 | Difficulty: Easy

Fresh whole chicken is rubbed with balsamic vinegar, orange juice, shallots, garlic and Morton's® Coarse Kosher Salt. The Kosher salt seals all of the flavors and natural juices in, ensuring your chicken will be moist and delicious.

Ingredients:

- 1 chicken (3 to 3-½ lb.) rinsed and patted dry
- 2 tablespoons balsamic vinegar
- 2 tablespoons unsalted butter or margarine, softened
- 4 shallots, 2 chopped and 2 sliced (½ cup)
- 1 teaspoon Morton® Coarse Kosher Salt (*See Tip)
- 2 garlic cloves, minced (*See Tip)
- ½ teaspoon fresh orange zest
- ¼ teaspoon ground black pepper
- 1 whole orange, quartered and sliced
- ¼ cup Morton® Coarse Kosher Salt (for Top)



MORTON®
COARSE KOSHER SALT

1

Brush chicken on all sides with balsamic vinegar.



2

In small bowl, combine butter, chopped shallots, garlic/Morton® Kosher Salt mixture¹ (*See Tip), orange zest and pepper.



3

Spread mixture over chicken. Lightly pat to evenly coat chicken. Place the chicken on oiled rack in foil lined roasting pan.



4

Fill chicken cavity with sliced shallots and orange pieces. Sprinkle top of chicken with 1/4 cup Morton® Kosher Salt.



5

Roast uncovered at 425°F. for 50 to 60 minutes or until juices run clear and chicken is cooked through and (**Internal temperature reaches 170° F. for /white meat and 180° F. for /dark meat²) (*See Tip).

6

Let rest 10 minutes; remove and discard salt crust. Cut into serving pieces.

Tips for Success:

- ¹Sprinkle 1 teaspoon Morton Kosher Salt over garlic cloves. Chop garlic with Morton® Kosher Salt until minced. Proceed with remaining spices as above
- ²Internal temperature guidelines courtesy of USDA Food Safety Facts.