

Whole Roasted Chicken – On The Big Green Egg

When it comes to roasting anything in the Big Green Egg, there is something so amazing about the perfect roasted chicken. Today we take that experience and add some vegetables and potatoes to create a very easy and healthy meal for your family. Let's get cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 1 Whole Roasted Chicken – serves 4 ppl

Prep time: 15-20 Minutes Prep Time

Cook time: 1 - 1 ¼ hours of cook time, plus 5-7 minute rest time

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
5-6 lb	Chicken, Whole, Fresh	Butcher or Local Grocery store
Taste	Oil, Canola/Olive Blend	
Taste	Rub a Dub, 5280 Culinary	
6 ea	Carrots, Peeled	cut into 2" sections
12 ea	Potatoes, Yukon Gold, Washed	use smaller potatoes
3 ea	Zucchini, Medium, Washed	Sliced Thick
2 ea	Onion, Yellow, Sweet, Medium	Wedged
2 Heads	Broccoli, Crowns, Medium	Cut into Spears

Cooking Directions:

Preparation:

Prep vegetables as shown above, place into a large mixing bowl

Lightly oil the veggies and toss to combine, season lightly with Rub-A-Dub and set aside until needed

Remove chicken from the cryo-vac package, rinse the cavity and put into a large pan to drain

Rub the entire chicken with a light coat of oil

Next season to taste with Rub-A-Dub, season a little inside the cavity as well

Place the veggies into the bottom of the Lodge Dutch Oven

Place the chicken on top of the veggies

Prepare your Big Green Egg as shown below

PREPARING YOUR BIG GREEN EGG

Pre Heat your Big Green Egg to 200° and (if desired) load with your preferred smoking wood chunks (Layer in the wood chunks to create an even sustained smoke flavor)

If using EGGgenius, add it now, setup ambient probe and adjust temp to 375°

Add the ConvEGGtor legs up, ADD a convEGGtor drip tray and then place grill grate on top of convEGGtor

Close dome and Adjust Temp to 375° (adjust bottom vents and top rEGGulator)

Place the Dutch oven with chicken and vegetables on the grill grate

Load the EGGgenius probe into the thickest part of the breast

DO NOT COVER THE CHICKEN DURING THE COOKING PROCESS

Close the lid and cook at 375° until temperature reaches 165° internal

Using oven gloves or heat resistant gloves, remove Dutch oven from the Big Green Egg

CHEF TIP: I remove my chicken right at doneness temp, then allow any carryover cooking to help ensure the dark meat reaches temp of 180° at the thigh

Carefully remove chicken, slice and serve with roasted veggies

Slice and enjoy with our Au Jus or Horsey Sauce

Grills / Grill Gear Used:

Big Green Egg, Large

Available at participating locations

Big Green Egg, EGGgenius

Available at participating locations

Thermometer, Digital, Instant Read

Ace SKU – 6108419

Kingsford extra tough Grill Pan

Ace SKU – 8463135

Lodge, Dutch Oven, Enamel, 7.5qt

Ace SKU – 6239313

Shopping List (Products Used):

Rub A Dub, 5280 Culinary

Ace SKU – 8562050

Island Boys Coffee Rub, 5280 Culinary

Ace SKU – 8059876