

# Blackened Whole Chicken

Whole chickens are popular in the King household. They are economical, easy to cook, & SO versatile! Rosebud's Seasoning blends save so much time and they are ALWAYS delicious. So give this recipe a try, & see what you think! King Team Note: We like to shred down whatever chicken is left that night to make another meal out of it. It's great for cold chicken salads, shredded chicken sandwiches, or a topping for pizzas & salads!

**Course** Main Dish

**Cuisine** American

**Servings**

4 PEOPLE

**Prep Time**

10 MINUTES

**Cook Time**

1 hr 15 MINUTES

## Ingredients

- 1 King's Poultry Farm Whole Chicken
- 1/2 Rosebud's Blackened Seasoning Packet 1.3 oz
- 4 tbsp Melted Butter

## Instructions

1. Preheat oven to 425°. Remove the neck/giblets from the chicken cavity.

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2. Place chicken in an 8 x 8 glass baking dish. Rub the entire chicken with melted butter- inside & out. Sprinkle blackened seasoning all over the chicken. Rubbing to distribute it evenly.

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3. Bake for 1 hour to 1 hour & 15 minutes- until an internal temperature of 165° is reached. Let rest for 10-15 minutes before serving.

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4. This recipe goes great with your traditional "chicken dinner" fixings (roll, applesauce, & coleslaw)!