



Roast Chicken with Cumin, Paprika, and Allspice

Bon Appetit: Fast, Easy, Fresh

- 1 6 to 6 1/2 pound chicken
- 2 tablespoons olive oil
- 1 1/2 teaspoons ground cumin
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon ground allspice
- 1 teaspoon paprika
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1 large lemon, halved

Heat oven to 375 degrees. Rinse and dry chicken. Place chicken on a rack set inside a sheet pan. Combine oil, cumin, garlic powder, onion powder, allspice, paprika, salt, and pepper in a small bowl to form a paste. Rub spice mixture all over chicken and under the skin. Roast chicken for 1 hour.

After 1 hour, squeeze lemon halves over chicken and carefully place lemon halves inside chicken cavity. Continue to roast until chicken is cooked through and a thermometer inserted into the thickest part of the thigh registers 180 degrees, about 1 hour longer. Transfer to platter and let stand 15 minutes.

roast chicken with cumin, paprika and allspice was posted by wendi on 26 october 2009 at bonappetithon.com