



Holiday Meal (page 1)

Ingredients:

- 2 tablespoons olive oil
- 4 red potatoes, cut into large cubes
- 1 (16 ounce) package carrots, cut diagonally into bite-size pieces
- 4 oranges, cut diagonally into bite-size pieces
- 1 sweet onion, sliced - divided
- 1 (4.5 pound) whole chicken
- salt and ground black pepper to taste
- 1 package of cranberries
- ginger
- orange juice
- package of gravy or heinz gravy
- sage
- rosemary
- thyme
- margarine

Directions:

1. Preheat oven to 385 degrees F (196 degrees C).
2. Pour olive oil into a large bowl; toss potatoes, carrots, and 3/4 of the sliced onion in the oil to coat. Set remaining onion aside. Transfer oiled vegetables to a large cast iron skillet.
3. Rinse chicken and pat thoroughly dry with paper towels. Generously season the chicken, inside and out, with salt, black pepper, and thyme, sage, rosemary. Place the remaining 1/4 of the sliced onion, 1/4 cup margarine, and large pieces of carrots, and orange slices into the cavity of the chicken.