

Apple Cider Roasted Chicken

Source: ladlesandlupine.com

Ingredients

3 apples, sliced 1/2" thick

1/4 c apple cider

1 chicken, halved

1/2 teaspoon five-spice powder

1/2 teaspoon ancho chili powder

salt and pepper to taste

Directions

1. Preheat the oven to 375.
2. Fill the bottom of a roasting pan with the sliced apples and add the cider.
3. Pat the chicken dry with paper towels and season with salt, pepper, five-spice, and ancho chili powder. Cover with foil and bake 20 minutes. Remove the foil and bake 25 more minutes or until the chicken is 165*.
4. Remove the chicken from the oven, cover with foil, and allow it to rest 10 minutes before serving.