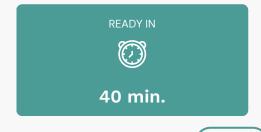


# **Roasted Chicken with Garlic Confit**

**Gluten Free** 







LUNCH

MAIN COURSE

MAIN DISH

DINNER

### **Ingredients**

0.5 teaspoon pepper black
3 lb chicken quartered
12 garlic clove peeled smashed (1 head)
0.8 cup olive oil
2 teaspoons salt
3 thyme sprigs fresh

1 tablespoon butter unsalted softened

## **Equipment**

	bowl	
	sauce pan	
	oven	
	baking pan	
Diı	rections	
	Put oven rack in upper third of oven and preheat oven to 500°F.	
	Cook garlic, thyme, and 3/4 cup oil in a 1- to 11/2-quart heavy saucepan over low heat, uncovered, until garlic is very tender but not golden, about 25 minutes.	
	While garlic is cooking, pat chicken pieces dry and rub all over with butter and remaining tablespoon oil.	
	Sprinkle all over with salt and pepper. Arrange chicken, skin sides up, in a shallow baking pan and roast 20 minutes.	
	Transfer garlic to a small bowl along with 1 tablespoon garlic oil and mash with a fork.	
	Spread mashed garlic over skin of roasted chicken, then return chicken to oven and roast until just cooked through and skin is crisp, about 5 minutes.	
	·Garlic cloves can be cooked 1 week ahead and kept in oil, covered and chilled.·Leftover garlic oil keeps, covered and chilled, 1 week.	
Nutrition Facts		
PROTEIN 27.12% FAT 69.97% CARBS 2.91%		

### **Properties**

Glycemic Index:26.75, Glycemic Load:0.9, Inflammation Score:-7, Nutrition Score:13.14913051543%

#### **Flavonoids**

Apigenin: 0.06mg, Apigenin: 0.06mg, Apigenin: 0.06mg, Apigenin: 0.06mg Luteolin: 0.39mg, Luteolin: 0.39mg, Luteolin: 0.39mg, Luteolin: 0.02mg, Kaempferol: 0.02mg, Kae

### Nutrients (% of daily need)

Calories: 462.57kcal (23.13%), Fat: 35.6g (54.76%), Saturated Fat: 9.97g (62.3%), Carbohydrates: 3.32g (1.11%), Net Carbohydrates: 2.97g (1.08%), Sugar: 0.09g (0.1%), Cholesterol: 129.99mg (43.33%), Sodium: 1279.24mg (55.62%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 31.04g (62.08%), Vitamin B3: 11.19mg (55.93%), Selenium: 24.84µg (35.49%), Vitamin B6: 0.69mg (34.33%), Phosphorus: 255.84mg (25.58%), Vitamin B5: 1.55mg (15.5%), Zinc: 2.27mg (15.11%), Vitamin B2: 0.21mg (12.41%), Vitamin E: 1.75mg (11.65%), Manganese: 0.23mg (11.47%), Iron: 1.83mg (10.19%), Potassium: 353.77mg (10.11%), Magnesium: 36.64mg (9.16%), Vitamin B12: 0.51µg (8.54%), Vitamin C: 6.62mg (8.03%), Vitamin B1: 0.12mg (7.79%), Vitamin K: 8.13µg (7.75%), Vitamin A: 353.89IU (7.08%), Copper: 0.11mg (5.71%), Calcium: 40.04mg (4%), Folate: 10.55µg (2.64%), Vitamin D: 0.38µg (2.53%), Fiber: 0.36g (1.43%)