

## BERRY-ROASTED CHICKEN

PAGE 56 • BEST BY:

**Directions** Completely thaw one bag of chicken in refrigerator. Preheat oven to 325°F/160°C. Place chicken, breast side up, in a greased baking dish and pour marinade into cavity. Roast for about 1½ hours, or until an instant-read thermometer inserted into thigh reads 165°F/75°C. Garnish with raspberries, if desired.

Recipe from *Fix, Freeze, Feast*, 2nd Edition © 2018 Kati Neville and Lindsay Ahrens, Storey Publishing

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