

INGREDIENTS

1 whole chicken (3-4 pounds)
Whole garlic pieces
¼ cup butter, spread onto chicken
2 handfuls of tarragon spread around chicken
2 tbs of your choice of dry spices (Herbes de Provence, Thyme, Tex Mex, Cumin, Ras al Hanout, Montreal Steak Spice)
Salt and pepper



PREPARATION

Insert filter at back of combination steam oven.
Place the oven rack on the roasting pan, lay the whole seasoned chicken on the rack and insert into oven at level one.
Select Combination Steam, convection plus, temperature 437 degrees, 20% humidity for 15 minutes.
Select the next step for 300 degrees, 80% humidity for 50 minutes.
Select step three, Combination Steam, Broil at 437 degrees, 20% humidity for 10 minutes.
Let the chicken rest for 10 minutes before carving.