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Introduction:

Roasted Chicken stuffed with Basil and Garlic, and then baked until golden brown.

Preparation:

Clean chicken. Mix the basil, garlic and olive oil in a small bowl. Then with your hands hold back the skin and press mixture all in the skin of the chicken on top of the breast. Then bake the chicken at 350 degrees about 50 minutes or until golden brown. Baste every 20 minutes or so with the chicken juices. serve with fresh green beans and baked or scalloped potatoes. YUMMY and beautiful too.

Recipe Type:

[main dishes](#) [1]

Ingredients:

1 whole chicken Fresh garlic (as many cloves as you want) 1/2 to 1 cup of fresh clean basil olive oil (about 1/4 cup)

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[1] <http://kgi.org/recipe-type/main-dishes>