

## **Wicked Good Baked Chicken**

1 medium or large yellow onion, sliced into small strips  
3 large carrots, peeled  
Enough extra-virgin olive oil to coat pan  
6 cloves garlic, minced  
2 sprigs fresh rosemary, chopped  
About 1-2 pounds bone-in chicken, skin on, cut up  
2 sticks margarine

Preheat oven to 400 degrees

Place the onion and carrots onto the bottom of a 9 × 13 nonstick baking pan.

Place the chicken on top of the vegetables.

Mix the garlic, rosemary, and margarine together in a bowl.

Using your hands, spread some of the margarine/rosemary/garlic mixture under the skin of each piece of chicken.

Bake uncovered for 30 to 40 minutes until the chicken reaches an internal temperature of 165 degrees. Baste periodically.