**Roasted Chicken**

**Ingredients:**

2 chicken breasts, bones in

2 chicken legs

2 chicken wings

1 Tbsp. salt

1 tsp. pepper

1 Tbsp. dill

1 tsp. oregano

2 Tbsp. lemon juice

2 cloves garlic, minced

1 cup carrot, chopped

1 cup celery, chopped

2 cups onion, chopped

2 bay leaves

10 whole peppercorns

5 sprigs fresh parsley

3 cloves garlic whole

1 cup water

2 Tbsp. butter, melted

4 Tbsp. flour

**INSTRUCTIONS**

1. Preheat oven to 375°.
2. Mix salt, pepper, oregano, minced garlic, dill, and lemon juice together in a bowl. Toss the chicken pieces in it to coat them.
3. Spray a 9x13 pan with pan spray.
4. Put the onions, celery, carrots, bay leaves, peppercorns, parsley, whole garlic, and water in the pan.
5. Arrange the chicken pieces on top of the vegetables.
6. Bake for 30 minutes, or until the chicken is cooked through.
7. Take the chicken pieces out the pan. Strain all of the juice out and put it into a pot.
8. In a small bowl, mix together the melted butter and flour.
9. Bring the liquid up to a boil. Slowly whisk in some of the roux you just made. Return the liquid to a boil. Continue to add small amount of roux until the liquid is the consistency of gravy.