Herb Roast Chicken

1/2 cup fresh parsley

1 Tablespoon fresh thyme

1 1/2 Tablespoons chopped fresh rosemary

1 love garlic

salt and pepper

1 Tablespoon olive oil

Process parsley, thyme, rosemary, garlic, 1 teaspoon salt and 1/2 teaspoon pepper in food processor until a paste forms.

Combine 1 Tablespoon herb rub with oil.

Rub paste under chicken skin and brush oil/herb mixture over chicken skin. Cover and refrigerate 1 - 24 hours.

Place chicken in a disposable roasting pan on the rack placed over the upside down plate setter on the egg. (Big Green Egg owners will know exactly what I mean by all of that.) Roast chicken at 300 degrees until breast temperature registers 165.

Let chicken rest 10 minutes before carving.