Spice Cabinet Roast Chicken

1 Tablespoon chili powder

1 Tablespoon oregano

2 teaspoons salt

1 clove garlic, minced

1 teaspoon pepper

1 whole chicken

2 Tablespoons olive oil

1 teaspoon cornstarch

1/2 cup water

2 teaspoons lemon juice

Combine chili powder, oregano, salt, garlic and pepper.

Pat chicken dry with paper towels.  Place in an oven safe skillet, breast down..

Rub with 1 T. oil and sprinkle with 1/2 of seasoning.  Flip chicken and repeat.

Roast at 400 until breast registers 160.  (about 1 hour)  Let rest 20 minutes.

Stir cornstarch into water.

Add cornstarch to drippings in pan.

Place over high heat and bring to a boil.

Remove from heat and whisk in lemon juice.

Serve sauce with chicken.