Herb Crusted Roasted Chicken

1 Tablespoon basil

1 Tablespoon oregano

2 teaspoons garlic powder

1 teaspoon salt

1/2 teaspoon pepper

4 pound whole chicken

1/4 cup butter, melted

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

Pat chicken dry with paper towels and spread herb mixture over chicken.

Place chicken on a roasting rack in a roasting pan.

Bake 25 minutes at 450. Baste with melted butter.

Reduce heat to 350 and bake another 50 minutes or until internal temperature reaches 160. Baste every 15 minutes with butter.