Skillet Roasted Chicken with Stuffing

4 pound whole chicken

6 Tablespoons butter

2 Tablespoons fresh sage

2 Tablespoons fresh thyme

salt and pepper

2 onions, minced

2 celery ribs, sliced

7 ounces Italian bread, cut into cubes

Rinse chicken and pat dry with paper towels.  Melt 4 Tablespoons butter.  Add 1 Tablespoon sage, 1 Tablespoon thyme, 1 teaspoon salt and 1/2 teaspoon pepper.  Brush chicken with herb butter.  Melt remaining 2 Tablespoons butter in large skillet.  Add onions, celery, 1/2 teaspoon salt and 1/2 teaspoon pepper.  Add remaining sage and thyme.  Remove from heat and scoop vegetables into middle of pan.  Place chicken on top of vegetables.  Sprinkle bread cubes around chicken.  Place in a 375 oven.  Cook until internal temperature reaches 160 in breast and 175 in thigh meat.  Transfer chicken to a platter.  Tent with foil.  Stir together bread and vegetables.