

# Herb-Roasted Whole Chicken with Creamy Parmesan Risotto

A succulent herb-roasted whole chicken paired with a rich and creamy parmesan risotto makes for a comforting and elegant meal. This recipe balances tender poultry with the velvety texture of classic Italian risotto.



Italian

**60 min**

Total time

**Medium**

Difficulty

**700**

kcal / serving

## Ingredients

- 1 whole chicken leg quarter (thigh and drumstick)
- 1/2 cup Arborio rice
- 2 cups chicken broth
- 1/4 cup dry white wine (optional)
- 1 small shallot, finely chopped
- 1 garlic clove, minced
- 1 tbsp olive oil
- 1 tbsp butter
- 2 tbsp grated Parmesan cheese
- 1 tsp fresh rosemary, chopped
- 1 tsp fresh thyme leaves
- Salt and pepper to taste
- Fresh parsley for garnish

## Steps

- 1 Preheat oven to 400°F (200°C).
- 2 Rub the chicken with olive oil, rosemary, thyme, salt, and pepper.
- 3 Place chicken on a baking tray and roast for 35-40 minutes or until internal temperature reaches 165°F (74°C).
- 4 In a saucepan, warm the chicken broth over low heat.
- 5 In a separate pan, melt butter and sauté shallot and garlic until translucent.
- 6 Add Arborio rice and toast for 1-2 minutes.
- 7 Pour in white wine and stir until absorbed.
- 8 Add warm broth one ladle at a time, stirring continuously until liquid is absorbed before adding more.
- 9 Continue until rice is creamy and tender, about 18-20 minutes.

- 10 Stir in Parmesan cheese, season with salt and pepper.
- 11 Plate the risotto and top with the roasted chicken.
- 12 Garnish with fresh parsley and serve immediately.