

Evelyn's Air Fried Whole Roast Chicken with a Twist

Description: This is a recipe for a Big Boss Air Fryer in which the extender is used and takes up to an hour to bake.

Ingredients

One 4-6 Lb Whole Fryer Chicken
¼ cup olive oil, melted margarine or butter
Salt
[My Chicken Rub](#)

Directions

1. Preheat Big Boss air fryer to 460°.
2. Rinse chicken in and out, then pat dry
3. Using oil, margarine, or butter spread all over chicken inside and out.
4. Spread a generous amount of [My Chicken Rub](#) over the outside and inside of the chicken
5. Sprinkle salt on the inside and outside of the chicken
6. Place chicken upside down on an upright poultry rack
7. Add a little more of the [My Chicken Rub](#) over the areas touched when placing the chicken on the [upright poultry rack](#).
8. Place racked chicken in the Big Boss air fryer
9. After baking for 20 to 30-minutes, remove chicken from Big Boss and reverse it on the poultry rack so that it is breast side up. The amount of baking time depends on the size of the chicken.
10. Return racked chicken to Big Boss, replace extender.
11. Checking frequently, bake for the remaining 20 to 30-minutes or until no blood runs and the chicken is juicy. Skin will be crispy but can be moistened with a little butter.
12. Let chicken rest for at least 10 minutes before removing from upright poultry rack. To remove the rack twist it to one side or the other and pull it out.
13. Cut chicken in half or quarters
14. Serve with the main dish.

My Chicken Rub

Measure out the following ingredients as listed in a small airtight jar. Shake well. You can also double or triple the amount for additional and future use in a larger jar.

- 3 tablespoons [Za'atar Powder](#)
- 2 teaspoon Garlic Powder
- 1 teaspoon butcher-grade black pepper