

# THE LAZY CHEF'S BAKED CHICKEN RECIPE

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## Ingredients:

- 1 whole chicken (pre-washed with salt and calamansi or lemon)
- Extra Virgin Olive Oil
- 1 to 1 1/2 tbsp rock salt
- 2 tbsp garlic powder and pepper seasoning
- 1 can of cream of mushroom soup

## Procedure::

1. Pat dry the pre-washed chicken.
2. Sprinkle rock salt, garlic powder and pepper seasoning on the skin and inside the chicken. Massage gently.
3. Pour the cream of mushroom inside the chicken. To make sure that the liquid does not spill, seal the opening.
4. Drizzle some olive oil on the chicken skin.
5. Bake the chicken in 350F for at least an hour.
6. After the first 30 minutes, turn the chicken on the other side and drizzle more Olive Oil. Put it back in the oven for another 30-45 minutes. The juice from the chicken and the cream will serve as the gravy. Super yummy!