



Paprika Garlic Roast Chicken

Ingredients

1 nos	Whole Chicken
6 cloves	Garlic, Crushed
1 tbsp	Paprika
1 tsp	Salt
5 tbsp	Canola Oil/Sunflower Oil
1/2 tsp	Black Pepper Crush

Method:

1. Preheat the oven to 180oC.
2. In a small bowl, mix well the crush garlic, paprika, salt, oil and black pepper crush.
3. Rub the chicken with the spices mixture.
4. Place the chicken on a baking tray.
5. Roast the chicken for 45 minutes.
6. Let the chicken rest for 5 minutes, then serve the chicken surround by the side dishes on a board.

Side dishes

1. Roasted Pumpkin and Carrot

