

## Rosemary Chicken

### Marinade for chicken

1	Whole chicken
few sprigs	Fresh rosemary, chopped
2 cloves	Garlic
5 g	Paprika
1 tbsp	Olive oil
50 g	Butter
to taste	Salt
to taste	Black pepper

### Vegetables for serving

2	Potato, peeled and cut into wedges
2	Carrot, peeled and sliced
2	Red onion, quartered
1/2	Pumpkin, cut into wedges

### **Method :**

1. Preheat oven to 180°C.
2. Clean the chicken inside out removing the offal.
3. Mix all the ingredients in a bowl except the butter and salt. Place aside half the herbs.
4. Insert the butter and the remaining herbs under the breast skin. Truss.
5. Let marinade for at least 40 minutes in the chiller.
6. When ready remove from the chiller 10 minutes before roasting.
7. Place chicken on a roasting tray together with potatoes, onions and carrots. Drizzle some olive oil over the veggies and season with salt and pepper. Toss well.
8. Roast for 40 – 45 minutes at 180c.  
Rest for at least 10 minutes before cutting.

