



Roasted Lemon Chicken with Oregano Potatoes & Lemon Butter Sauce



DIFFICULTY: MEDIUM



PREPARATION TIME: 30 MINUTES



COOKING TIME: 1 HOUR 15 MINUTES



SERVES: 6

Ingredients

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- 1 x 1.8kg chicken
- 1 large lemon, quartered
- 1 onion, peeled & quartered
- 6 cloves garlic, peeled & halved
- ½ bunch oregano
- 1 tbsp olive oil
- Salt pepper

Oregano Potatoes

- 1kg baby chat potatoes
- 1 lemon, halved
- 2 tbsps olive oil
- 1/3 cup fresh oregano leaves
- Salt & pepper

Method

Preheat the oven on CircoRoast at 180°C and line the universal tray with baking paper.

Place the chicken breast side down onto a board. Using kitchen shears, cut closely down either side of the back bone then remove it. Turn the chicken over & press firmly on the breast bone to flatten the chicken then tuck in the wing tips. Place the chicken onto the prepared tray. Squeeze some of the lemon over the chicken, then tuck the wedges under the chicken with the onion, garlic and oregano. Brush the chicken with the olive oil & season well with salt & pepper. Cook on shelf position 3 for 50 to 60 minutes or until cooked. The juices should run clear when tested with a skewer.

While the chicken is cooking, place the potatoes and the lemon halves into a large saucepan and cover with water. Bring to the boil over a high heat, Induction level 9 then reduce to a medium heat, Induction level 5 and boil gently for 12 to 14 minutes or until the potatoes are just tender. Drain the potatoes & toss with the juice from the lemon halves, olive oil and oregano leaves. Place onto a baking tray that has been lined with baking paper & season well with salt and pepper.

When the chicken is cooked, change the oven function to Circotherm & increase the temperature to 200°C. Place the potatoes on shelf 3 and cook for 12 to 15 minutes or until golden.

While the potatoes are cooking, make the lemon sauce by placing the garlic, shallot, lemon juice and stock into a small saucepan. Bring to the boil over a high heat, induction level 9 then reduce to medium low heat, induction level 4 and boil gently to reduce by one third. Reduce the heat to low, Induction level 2, then, using a whisk, gradually incorporate the butter to form an emulsion.

Drizzle the sauce over the chicken before serving.

Lemon Butter Sauce

2 cloves garlic, chopped

1 shallot, finely sliced

¼ cup lemon juice

¼ cup chicken stock

60g butter

Salt & pepper

Notes
