



Creamy Lemon & Herb Pot Roasted Chicken

SERVES: 4 | TOTAL TIME: 2 HOURS

INGREDIENTS

- 1 lemon
- 1 whole chicken (approximately 1.8 kg)
- 80 g unsalted butter, melted
- 1 tsp garlic powder
- 1 tsp smoked paprika
- 4 sprigs fresh rosemary
- 6 cloves garlic, peeled
- 200 mL chicken stock
- 700 g baby potatoes, cut in half
- 350 mL thickened cream
- 2 tbsp fresh oregano, roughly chopped
- 1 tbsp fresh tarragon, roughly chopped
- 100 mL dry white wine
- 1 tbsp fresh parsley, optional
- Table salt and ground black pepper

DIRECTIONS

1. Pre-heat oven to 220°C.
2. Prick the lemon with a knife in several places and insert the lemon into the chicken's cavity. Place the chicken inside a large Dutch oven or baking dish.
3. Mix the melted butter, garlic powder, paprika, 1 teaspoon of salt and ½ teaspoon of pepper and rub the mix all over the chicken. Add the rosemary, garlic and chicken stock to the pot, cover with a lid and roast for 1 hour.
4. Remove from the oven and add the potatoes, cream, oregano, tarragon, and white wine. Gently stir to combine, return to the oven and cook, uncovered, for 45 minutes or until the chicken is cooked.
5. Garnish with parsley and serve.