



Herb & Orange Roasted Chicken

SERVES: 6 | TOTAL TIME: 2 HOUR

INGREDIENTS

- 1 whole chicken
- 1 cup chicken stock
- ½ cup butter, cut into cubes
- ½ cup butter, melted
- 2 oranges, halved
- 2 cloves garlic, minced
- 2 sprigs of fresh rosemary
- 2 sprigs fresh thyme
- 2 sprigs fresh sage
- Salt and pepper

DIRECTIONS

1. Preheat oven to 175°C.
2. Prepare a small roasting pan by pouring in the chicken stock.
3. Pat dry the skin of the chicken with paper towel.
4. Carefully loosen the skin of the chicken breasts and thighs using your fingers. Then stuff the cubed butter pieces underneath the skin of the chicken.
5. Squeeze the oranges over the chicken and then place two of the orange halves inside the cavity of the chicken. Tie the legs of the chicken together with kitchen twine. Place the remaining orange halves in the roasting pan.
6. Sprinkle the chicken with salt and pepper to taste and then rub the skin with the minced garlic.
7. Drizzle melted butter over the chicken and lay herb sprigs on the breast and around the legs.
8. Cover the roasting pan with foil and bake in the oven for 20 minutes. Uncover and baste the chicken with the pan juices. Continue cooking uncovered and basting every 15 minutes. The chicken is cooked when a meat thermometer inserted into the thickest part of the leg reads 75°C or the juices run clear.
9. Let the chicken rest out of the oven for 10 minutes before carving. This is an important step to ensure that the chicken absorbs the juices and is deliciously moist and tender.