

Roast chicken with herbs

for 4 persons

Ingredients :

- 1 whole chicken (approximately 1.5 kg)
- 4 tablespoons of olive oil
- 4 garlic cloves (unpeeled)
- 1 bunch of fresh thyme
- 1 bunch of fresh rosemary
- 1 lemon (cut into wedges)
- 1 onion (cut into quarters)
- Salt and pepper

Preparation :

Preheat the oven to 220 °C.

Chicken seasoning :

Rinse the chicken under cold water and pat it dry with paper towels.

In a large bowl, mix the olive oil, salt, pepper, thyme, and rosemary. Rub this mixture all over the chicken, both inside and out.

Stuff the chicken and roast it :

Fill the chicken cavity with garlic cloves, lemon wedges, and onion wedges.

Place the chicken in a baking dish, breast side up. You can add some vegetables around it (carrots, potatoes, etc.).

Place the chicken in the oven and roast for about 1 hour and 15 minutes. To check if it's done, pierce the thigh with a knife: if the juices run clear, it's ready.

Advice :

For even more flavor, marinate the chicken with the herbs and olive oil a few hours in advance.

For large Sunday dinners, the simple yet delicious flavor of herb-roasted chicken pairs beautifully with our **100% Chardonnay Brut Blanc de Blancs champagne in a Jeroboam (300 cl)**.

