



## CLASSIC ROAST CHICKEN

### METHOD

1. Preheat oven to 180 degrees
2. Place whole chicken into an oven proof dish, surround with onion wedges and potatoes around with the herbs and drizzle with half the oil and half of each spice.
3. Then pour over half the chicken stock, place the other half in a pot for the gravy.
4. In a small bowl, mix the butter, oil and the rest of the spices to form a paste with a few sprigs of the thyme and rosemary, season with some salt and pepper. Spread all over the chicken until covered, this will give the chicken a lovely crispy skin.
5. Place in the oven and cook for 1 hour until chicken is golden and crispy. I always check mine half way to give the potatoes a stir and take some of the juices to put in with the gravy.
6. To make the gravy use the other half of the chicken stock that is in your pot and boil over a medium heat, add in some of the juices from the chicken when you check it after 30 min, boil until you have your desired consistency, I sometimes add a teaspoon of Bisto to thicken it.

Recipe by:

**THE MOM NEXTDOOR**  
ALL THINGS MOMMY & MORE



**COOKING**

1 HOUR



**SERVES**

4 - 6



**RECIPE BY**

MARGEUX BURTON



### INGREDIENTS

- 1 Whole Chicken
- 1 Tablespoon Butter
- 250ml Chicken Stock
- Handful fresh Rosmary and Thyme
- 4 - 6 potatoes, quartered
- 15ml Chicken Spice
- 15ml Garlic and Herb Spice
- 15ml Cape King Food BBQ Spice
- Salt and Pepper to taste
- 30ml Olive Oil or Canola Oil
- 1 medium Onion cut into wedges



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