



Lemon, Garlic and Thyme Roasted Chicken

Prep: 20 mins
Cook: 1hr 30min mins
Total: 1 hr 50 mins
Servings: 16 plus 2 adults

Ingredients

- 30 chicken drumsticks skin removed
- 1kg baby potatoes, washed
- 3 large lemon juiced and zested
- ½ cup olive oil
- 8 large garlic gloves crushed
- 1 teaspoons salt
- 1 teaspoon pepper
- 2 teaspoon paprika
- 6 sprigs of thyme, leaves only
- 1 vegetable stock cube dissolved in 300ml water

To garnish

- 4 sprigs of thyme
- 2 lemons but into 8 pieces

Method

(For best results marinate the chicken overnight)

1. Cut two diagonal slices in each chicken drumstick
2. Place the chicken in a suitable container or zip-lock bag
3. In a bowl, whisk all BUT THE STOCK together all ingredients and pour over the chicken.
4. Massage marinade into the chicken and refrigerate overnight
5. Refrigerate for at least 2 hours, or preferably overnight
6. Preheat the oven to 160°fan
7. Arrange the potatoes in the bottom of roasting dish
8. Place the drumsticks on top of the potatoes
9. Pour the stock around the chicken (not over the chicken or you'll rinse the marinade off)
10. Cover the tin with foil and bake for 45 minutes.
11. After 45 minutes, uncover the chicken and bake for a further 45 minutes, turning the chicken at least once.
12. Once checked and cooked, arrange the chicken and potatoes on a serving tray and garnish with the thyme and lemon pieces