



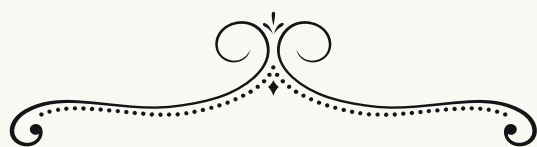
RECIPÉ

ROASTED CHICKEN WITH POTATOES



1 3/4 HOURS

LEVEL



PREPARATION

- Preheat the oven to 210°C.
- Place the chicken in a roasting pan and dot with pieces of butter. Season with the salt, pepper and herbs.
- Peel the cloves of garlic and crush. Peel the shallots and cut them in half.
- Arrange the crushed garlic cloves, shallots and potatoes around the chicken.
- Drizzle with olive oil and roast for 1 1/2 hours.
- Halfway through, turn the chicken over and stir the potatoes.



Shopping list

INGREDIENTS

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- 1 free-range chicken weighing approximately 1.5 (chicken)
- 1 kg nugget potatoes
- 4 shallots
- 8 cloves garlic
- 50 g butter
- Olive oil
- Thyme
- Rosemary
- Salt, Pepper

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