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Oven Roasted Chicken With New Potatoes

Ingredients

1 whole chicken - cut in half
6 carrots - chopped
1 can whole tomatoes
15 new potatoes (small) - peeled
1 cup mushrooms - halved
1 yellow pepper - chopped
6 sprigs fresh thyme
6 tbsp olive oil
1 1/4 cup chicken stock
1 1/4 cup couble cream
6 garlic cloves - sliced
4 bay leaves
Salt and black pepper to taste

Preparation

1. First, preheat oven to 180 degrees C or 356 degrees F.
2. Then add the olive oil into a large oven pan.
3. After 1 -2 minutes place the chicken (skin on top) in the pan.
4. Season with some salt and black pepper.
5. Then place the pan in the oven and allow the chicken to roast for 30 - 40 minutes or till it turns golden brown.
6. Remove the pan from the oven and add the rest of the ingredients in the dish - (do not add the cream here).
7. Cover the dish with aluminium foil properly.
8. Thereafter, once again place back in the hot oven.
9. Roast for another 45 minutes.
10. Now you can remove the aluminium foil and add the cream.
11. Then put back in the oven - allowing the chicken to roast for another 30 minutes.
12. Once done, take the pan out and allow the chicken to rest for a 10 minutes.
13. Best eaten when served warm.

Cooks Note