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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 double 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
