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by ewfood

Roasted Chicken With Tarragon and Lemon



Ingredients

1 1/2kg chicken
400g baby new potatoes
400g small carrots - trimmed
4 sprigs of fresh tarragon
55g butter - softened
1 large lemon - sliced
1 large red onion - peeled and cut into wedges
1 bulb garlic - cloves separated (but still in skins)
2 tbsp olive oil
1/2 cup dry white wine

Preparation

1. First, preheat the oven to 200 degrees C or 392 degrees F.
2. Then, without damaging the skin, rub your hand under the skin of the chicken breast well.
3. Take the leaves of two tarragon sprigs.
4. Mash it with half the butter and some seasoning.
5. Generously spread this under the skin.
6. Then add some of the lemon slices and the remaining sprigs of tarragon.
7. Melt the remaining butter.
8. Place the rest of the halved new potatoes, carrots, red onion and garlic into the large roasting pan.
9. Season with salt and lots of black pepper.
10. Drizzle on the oil and toss around - ensuring everything gets coated well.
11. Then put the chicken on top and place any remaining lemon slices in the pan.
12. Brush the melted butter all over the chicken.
13. Pour the wine into the base of the pan and roast the chicken for 1 hour 20 minutes or until the juices run clear (pierce the thickest part of the leg with a skewer).
14. Take the chicken out of the pan and allow it to rest on a plate for 10 minutes before carving and serving with all the roasted veggies and juices.