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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.

