Posted on 13 June 2017

Moroccan-Style Roast Chicken By Jamie Oliver



Ingredients

2 preserved lemons
1 tablespoon ras el hanout
1 dried chilli
1 x 1.6kg whole free-range chicken
olive oil
1 teaspoon rose petals (unsprayed) , optional
a few sprigs of fresh coriander

Servings
4
Person
Preparation Time
10
min
Cooking Time
1
hr
20
min

Preparation

1. Preheat the oven to 180°C/350°F/gas 4.
2. Finely chop 1 of the preserved lemons and bash together with the ras el hanout, dried chilli and a pinch of sea salt and black pepper using a pestle and mortar.
3. Slice the remaining lemon and divide between the base of a roasting tray and the cavity of the chicken.
4. Slash the chicken breast a few times and rub in the marinade. Drizzle with oil, rub again, and place in the roasting tray.
5. Scatter with rose petals (if using), and roast for 1 hour 20 minutes, until the skin is sticky and chicken is cooked. Pick, then scatter over the coriander leaves to serve.

Cooks Note

“This quick and easy roast chicken recipe requires minimal effort for a whole lot of flavour – enjoy!” - Jamie Oliver.