

Glazed chicken with potatoes and carrots

120–140 Min

Ingredients 6 Portions

= Kotányi Produkte

1	Chicken, approx. 1,2 - 1,5 kg
2	Lemons
1	Sprig of rosemary, fresh
1 pinch	Pepper Black, Whole
4	Garlic cloves
80 g	Sea Salt, Coarse
2 l	Water
50 g	Butter, soft
1 pouch	Roast Chicken Seasoning Salt
00 g	Potatoes
200 g	Carrots
30 ml	Olive oil
1 tbsp	Original Style
100 ml	Muscat wine

Preparation

1. Wash the lemons and cut them into quarters. Add water, salt, rosemary, pepper, garlic, and lemons to the pot and stir to dissolve the salt. Add the chicken, cover with plastic wrap and transfer to the refrigerator to rest overnight.
2. Heat the oven to 175 degrees. Remove the chicken and dry it with a kitchen towel. Combine butter and chicken seasoning in a bowl. Rub the butter into the chicken and transfer it to the baking tray. Place in the oven and bake for 50 minutes.
3. In the meantime, wash, peel and cut the potatoes into slices. Peel the carrot and cut it in half. Transfer the vegetables to a bowl, add oil and seasoning and mix.
4. Remove the chicken, add vegetables and wine and return to the oven for 40 minutes. Remove, leave for 10 minutes and slice the chicken. Serve with vegetables and sauce as desired.