



Roast Chicken with a Lemon Bomb and Roasted Vegetables

🕒 60–70 Min   

Preparation

- 1 Cut into the chicken skin, rub with the seasoning mix and drizzle with oil, then pierce the cooked lemon and stuff the chicken with it. Tie the chicken up with kitchen yarn. Cook the chicken in a dish with the diced root vegetables, garlic and onions and bouillon at 220°C (428°F) for 1 hour.
- 2 Season the baked vegetables with the grill seasoning and olive oil and put in with the chicken on a separate baking tray. Once the chicken is cooked, simply switch off the oven and keep the vegetables warm.
- 3 Pour the chicken juices through a sieve and keep warm.
- 4 Carve the chicken and dish up with the baked vegetables and the juice.

Ingredients 4 Portions

♦ = Kotányi Produkte

1 piece	Chicken (approx. 1.5 kg)
1 piece	Organic lemon, large
1 piece	Onion, skin-on
500 g	Root vegetables (carrots, celeriac) and leek
4 piece	Garlic cloves, unpeeled
200 ml	Consommé
1 pkg.	♦ Roast Chicken Seasoning Salt
	Olive oil

For the baked vegetables

2 piece	Bell peppers
1 piece	Zucchini
1 piece	Eggplant
1	Handful of cherry tomatoes
1 tbsp.	♦ ARCHIVE: Grilled Vegetables Seasoning Mix

