



Easy Lemon Roast Chicken



Easy Lemon Roast Chicken

PREP: 10 MINUTES | COOK TIME: 1 HOUR 40-50 MINUTES | MAKES: 4 SERVINGS | TOOLS: POSSIBLE POT, ROASTING RACK

INGREDIENTS

2-2.3kg whole chicken
1 lemon, cut in half
1 garlic bulb, cut in half
2 tablespoons olive oil
2 teaspoons salt
1 teaspoon ground black pepper
200ml water

DIRECTIONS

1. Preheat oven to 180°C.
2. Place the roasting rack and 200ml water into the bottom of the Possible pot.
3. Place chicken onto roasting rack. Squeeze both lemon halves over chicken and place in cavity of chicken with garlic bulb.
4. Drizzle olive oil over chicken, season with salt and ground black pepper.
5. Cover pot with lid and put in oven. After 20 minutes carefully remove lid from pot and return pot back in oven.
6. After a further 1hr and 20 minutes, the chicken should be cooked. Pierce the thigh with a skewer, and the juices should run clear or when an instant read thermometer reads 75°C. If it's not cooked put back in the oven for a further 10 minutes before checking again.
7. Allow chicken to rest for 10-15 minutes before serving.

