

Easy Roast Chicken

Ingredients

- Whole chicken 1.5kg
- Rosemary leaves picked to make 1 tbsp
- Sea salt crystals 2 tbsp
- Olive oil



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Method

- Put the chicken on a rack over a roasting tray.
- Clear a shelf at the bottom of the fridge that the chicken will fit onto in its tray.
- Use a pestle and mortar to crush together the rosemary and salt.
- Rub this mixture all over the chicken
- Chill, uncovered, overnight.



Chloe's Jelly Slice



Method

- Take the chicken out of the fridge 30 minutes before you want to cook it to come up to room temperature.
- Heat the oven to 190C/fan 170C/gas 5.
- Brush any excess salt off the chicken and drizzle over a little olive oil.
- Roast for 1 hour 20 minutes or until the skin is browned and crisp, and the chicken cooked through.
- Rest under loose foil for 20 minutes before carving.

