

SALT AND PEPPER ROAST CHICKEN WITH BACON & ONION STUFFING

INGREDIENTS:

2 kg chicken
100g diced bacon
1 large diced onion
cloves of garlic cut into quarters
15g salt
10g freshly ground pepper
50g melted butter

PREPARATION:

Stuff the inside of the chicken with the bacon, onions and garlic. Baste the outside of the chicken with the melted butter and sprinkle the salt and pepper on the outside of the chicken.

HOT TIP

Use a cooking thermometer to pierce the breast of the chicken ensuring it is cooked all the way through at 75 degrees



Cook
Time



2.5HRS.

IMAGE BELOW

Roast chicken
allowing to sit before
carving.

