



# Roast Chicken

SERVES 4

## INGREDIENTS

1.4kg chicken  
Bunch of fresh sage  
3 lemons (1 quartered and 2 halved)  
2 large red onions, quartered or 4 small red onions  
1 tbs olive oil  
½ tsp cracked peppercorns  
4 cloves of garlic  
Salt, to season

### To serve

Green beans

## METHOD

1. Preheat oven to 220°C.
2. Place the sage and the quartered lemon inside the chicken cavity and tie the legs together.
3. Rub the olive oil over the chicken and season with the cracked peppercorns and a little salt.
4. Place the chicken in a roasting dish with the garlic, remaining lemons and onions to roasting dish. Place roasting dish in oven, reduce heat to 190°C and cook for 50 minutes or until juices run clear when the thigh is pierced.
5. Rest for 10 minutes before carving. Serve with a side of steamed green beans and the lemon halves to squeeze over chicken.

