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## Autumn Roast Chicken

with Vegetables and Porcini and Sage Butter



Cooking Time



2 Portions

## What we send

- whole free-range chicken
- carrots
- lurpac salted butter <sup>7</sup>
- sage, garlic
- onion
- potatoes
- green beans
- lemon
- porcini powder
- chicken-style stock cube

## What you'll require

- boiling water
- olive oil
- plain flour <sup>1</sup>
- salt and pepper

## Utensils

- baking dish
- fine grater
- paper towel
- roasting pan or oven tray
- small saucepan

Our vegies come fresh from the farm, so please wash them before use.

## Cooking tip

To check if the chicken is cooked through, pierce the thickest part of a thigh with a skewer; the juices should run clear.

## Allergens

Gluten (1), Milk (7). May contain traces of other allergens.

## Nutrition per serving



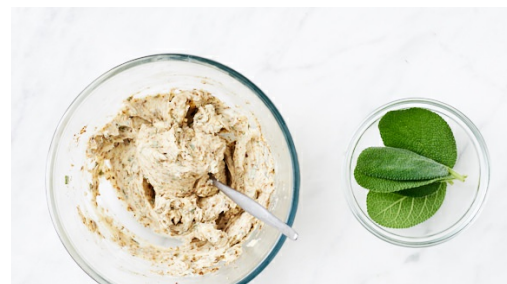
### 1. Prepare vegetables

Peel **carrots**, halve crosswise and quarter lengthwise. Cut **onion** into 6 wedges. Put carrot in a single layer in centre of a large baking dish (for chickens to sit on), then put onion around edge. Peel **potatoes**, cut into 5cm chunks and put in a separate large baking dish. Drizzle each dish with **1 tbs olive oil**, season with **salt and pepper** and turn to coat.



### 4. Add porcini butter

Stuff spoonfuls of the **porcini butter** under the skin and massage the butter down and across the surface. Cross the legs over to enclose and secure with kitchen string. Tuck the wings behind the neck. Drizzle each chicken with **2 tsp olive oil** and rub to coat. Season both sides well with **salt and pepper**, then put the chickens on top of the **carrot**.



### 2. Make porcini butter

Preheat oven to 200C. Crush or finely chop the **garlic**. Pick **sage leaves**, reserve half and finely chop the remainder. Put garlic, chopped sage, **porcini powder** and **100g softened butter** (reserve remaining butter for apple crumble) in a small bowl and stir well to combine. Finely grate the **lemon zest** (reserve zest for the crumble), then cut lemon into 6 wedges.



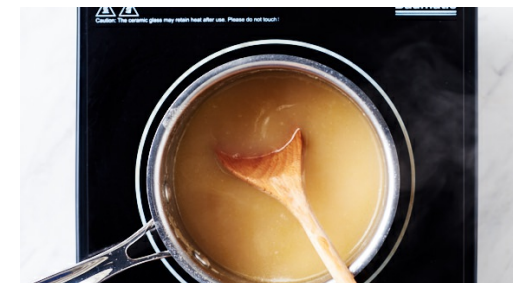
### 5. Roast chicken

Roast **chicken dish** on a higher shelf and **potato** on a lower shelf in oven for 50 mins (cover chicken with foil if browning too quickly). Trim **beans**, add to potato and roast everything for a further 8-10 mins until tender and chicken is cooked (see cooking tip). Meanwhile, crumble **stock cubes** into a heatproof jug and stir in **500ml (2 cups) boiling water**.



### 3. Stuff chickens

Rinse the **chickens**, including the cavities, under cold running water, then pat dry with paper towel. Run your fingers under the skin of the breasts to separate the skin from the flesh, then turn over and repeat with the thighs to make 'pockets' for the porcini butter. Stuff the chicken cavities with the **lemon wedges** and **reserved sage leaves**.



### 6. Make gravy

Transfer **chickens** to an oven tray and rest for 15 mins. Add **carrot and onion** to the **potato and beans** and cover to keep warm. Pour the **chicken cooking juices** into a small saucepan over medium-low heat. Add **30g (1/4 cup) flour** and cook, whisking, for 3 mins. Whisk in **stock** and cook for a further 2 mins to thicken. Serve **roast chickens** and **vegetables** with **gravy**.

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