



# ROAST CHICKEN with PEPPERCORN INFUSED OLIVE OIL

## INGREDIENTS

1 Large Roasting Chicken, butterflied  
7 Tbsp. SATHYA Peppercorn Infused Olive Oil  
2-4 Cloves Garlic, peeled and smashed  
2 Handfuls of fresh Flat-leaf Parsley, chopped  
1 Lemon, juiced  
Salt to taste

Optional - 2 Tbsp. Sumac



## METHOD

After chicken has been butterflied, wash it thoroughly so that it is super clean and ready to roast.

Pat it dry with paper towel, sprinkle liberally with salt all over and inside the bird.

Make the marinade by combining the SATHYA Peppercorn Infused Olive Oil, Lemon juice and Garlic. Place the bird skin-side down in a container so that it is a snug fit, so that it will be thoroughly covered in the marinade. Pour in 1/2 the marinade and half the parsley.

Rub the marinade in well, ensuring every surface is drenched, then flip the chicken so it is skin-side up and repeat.

Cover with plastic wrap and place in the fridge to marinate, this can be done for up to 3 days ahead of time. If marinating for a long period of time, just flip the bird daily to ensure even coverage of the marinade until time to roast.

Roast the chicken skin-side up in a roasting pan at 190\*c to start. After 20 minutes or so, when it starts to brown, reduce the heat to 170\*c.

Cook until the chicken is cooked through and tender. You can increase the temperature at the end to increase browning if desired.