



Roasted Lemon and Thyme Chicken



the Combi Wave™ 3 in 1

Sage®

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Prep: 15 minutes / Cook: 1 hour 15 minutes / Stand: 10 minutes



Serves: 4

*2 cloves garlic, finely chopped
10g flat-leaf parsley leaves, finely chopped
1 tbsp chopped thyme leaves
2 tsp finely grated lemon zest
40g butter, at room temperature*

*1.6kg whole chicken
Sea salt and freshly ground black pepper,
to season*

Method

1. Combine the garlic, parsley, thyme and lemon zest in a small bowl. Add the butter and stir to combine. Divide into two portions.
2. Pat the chicken completely dry. Carefully spread one portion of the herbed butter under the skin of the chicken. Season with salt and pepper. Tuck the wings behind the back and tie the legs together with kitchen string.
3. Press **FOOD MENU** and select **COOK**, then **CHICKEN**, 1.6kg. Place the Combi Crisp pan on the turntable in low position and press **START** to preheat the pan. Place the chicken, breast side up, in the preheated pan and press **START** to begin cooking.
4. Transfer the chicken to a plate and let it rest, loosely covered, for 5-10 minutes before brushing with the remaining herbed butter and serve.