

Roast Chicken with veg,

By [REDACTED]

Ingredients

- One whole chicken
- Parsley
- Carrots
- Potatoes
- Leek
- Onions
- Swede
- Mixed Herbs
- Salt
- Pepper
- Paprika
- oil



Method

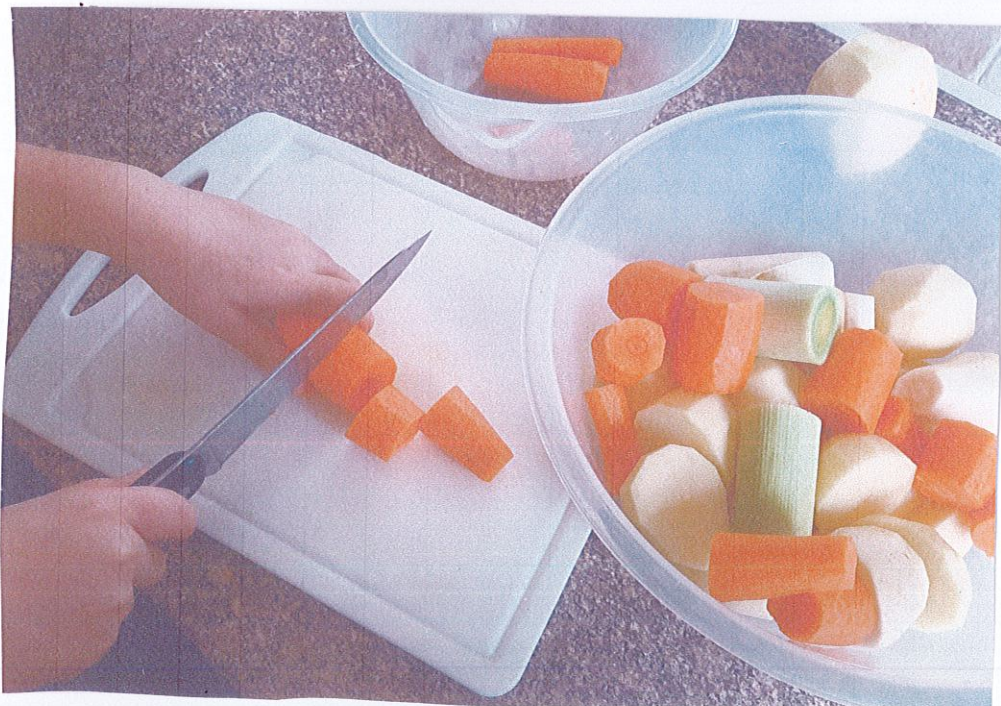
1 Wash the Chicken.

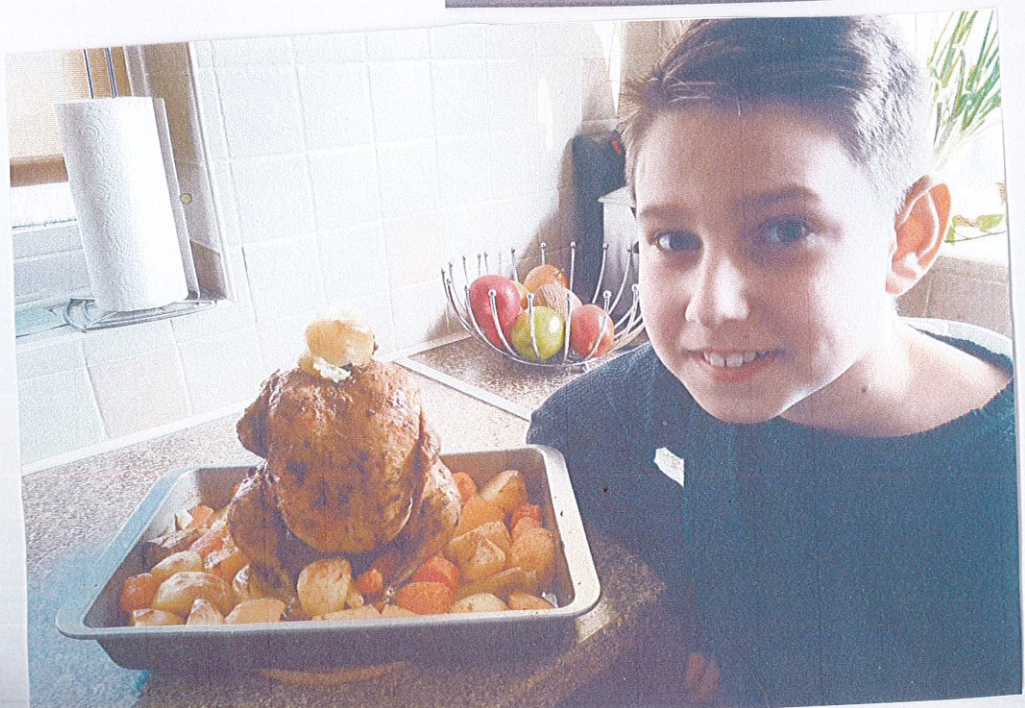
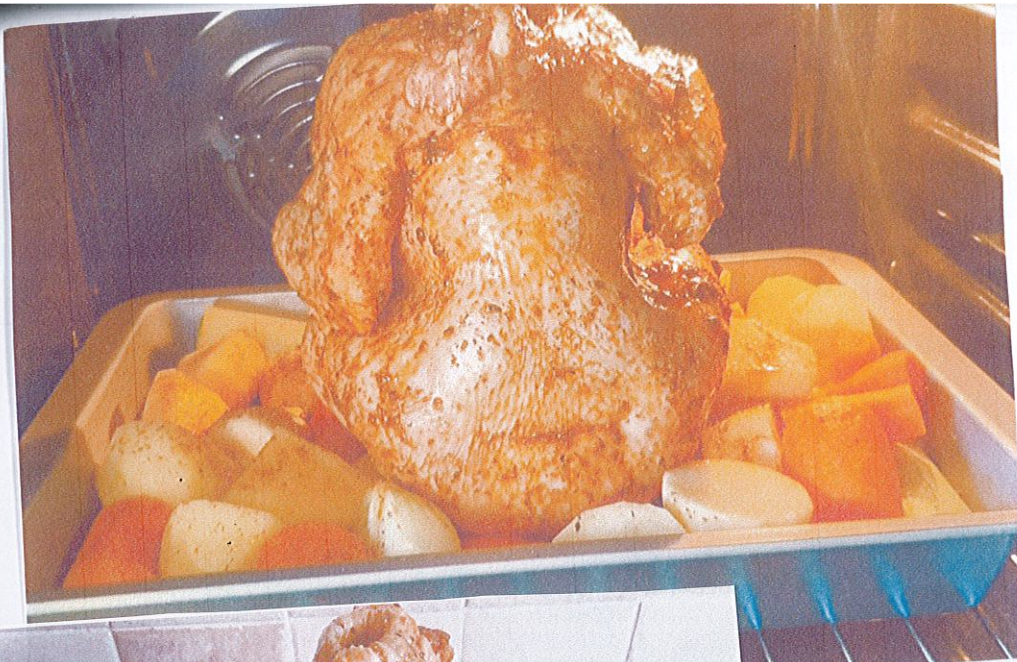
2 Mix the Mixed Herbs, salt, pepper, paprika and oil but on a little bit of the oil. Then, make sure you mixed it and cover the chicken with it.

3 Peel the carrots, potatoes, onions, Leek and Swede. But then cut all the veg into quite big cubes.

4 Put the chicken in the middle of the baking tray and add all of the veg into it.

5 Next you must put the tray in the oven at a temperature of 180 and leave it in there from around 90 minutes to 120.





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