



# Lemon & Rosemary Roast Chicken

with Gravy & Cranberry-Studded Stuffing

Grab your Meal Kit with this symbol



Garlic



Brown Onion



Dried Cranberries



Lemon



Rosemary



Whole Chicken



Herb Crumbing Mix



Chicken-Style Stock Powder



Gravy Granules

Prep in: **15 mins**  
Ready in: **1 hr 30 mins**

This dish is all about comfort and deliciousness in every bite! Serve up a zesty roast chook drizzled with rich gravy and accompanied by cranberry-studded stuffing, making you wish every night was roast night.

### Pantry items

Butter, Eggs, Milk

## Before you start

Wash your hands and any fresh food.

## You will need

Open tray lined with baking paper · Large frying pan

## Ingredients

	<b>4 People</b>
garlic	2 cloves
brown onion	1
dried cranberries	1 packet
lemon	1
rosemary	2 sticks
<b>butter* (for the chicken)</b>	20g
whole chicken	1
<b>butter* (for the stuffing)</b>	20g
herb crumbing mix	1 large packet
chicken-style stock powder	1 medium sachet
<b>eggs*</b>	1
<b>milk*</b>	1 tbs
gravy granules	1 large packet
<b>boiling water*</b>	1 cup

\*Pantry Items

## Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	4407kJ (1053Cal)	644kJ (153Cal)
Protein (g)	70.6g	10.3g
Fat, total (g)	59.3g	8.7g
- saturated (g)	24.9g	3.6g
Carbohydrate (g)	59.9g	8.7g
- sugars (g)	38.8g	5.7g
Sodium (mg)	1728mg	252mg

The quantities provided above are averages only.

\*Nutritional information is based on 4 servings.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



## Get prepped

- Preheat oven to **240°C/220°C fan-forced**.
- Finely chop **garlic** and **brown onion**.
- Roughly chop **dried cranberries**.
- Zest **lemon** and cut in half.
- Pick and finely chop **rosemary**.
- In a small heatproof bowl, add the **butter (for the chicken)** and **rosemary** and microwave in **10 second** bursts, until melted.



## Roast the stuffing

- When chicken has **10 minutes** remaining, remove tray from oven and scatter **stuffing mixture** around the **chicken**. Return tray to oven and continue roasting until stuffing is golden and **chicken** is cooked through.
- Remove tray from oven. Cover with foil and set aside to rest for **15 minutes**.

**TIP:** To check if the chicken is done, poke a skewer or small knife between the leg and the body. The juices that come out should be clear, without any traces of pink.

**TIP:** The chicken needs resting time for the meat to get nice and juicy.



## Roast the chicken

- Pat **whole chicken** dry with a paper towel.
- Insert **lemon halves** into each **chicken** cavity. Place **chicken** on a lined oven tray, breast-side up. Drizzle with **rosemary butter**. Season generously with **salt** and **pepper**, rubbing into the skin.
- Roast for **1 hour**.



## Make the gravy

- While chicken is resting, boil the kettle.
- In a medium heatproof bowl, combine **gravy granules** and the **boiling water**. Whisk until smooth, **1 minute**.



## Prep the stuffing

- While chicken is roasting, heat the **butter (for the stuffing)** in a large frying pan over medium-high heat.
- Cook **onion** and **cranberries**, stirring, until tender, **3-5 minutes**. Add **garlic** and cook until fragrant, **1 minute**.
- Transfer to a medium bowl and add **herb crumbing mix**, **lemon zest**, **chicken-style stock powder**, the **eggs** and **milk**. Stir to combine. Season with **salt** and **pepper**.



## Serve up

- Carve lemon and rosemary roast chicken, then place on a serving platter along with the cranberry stuffing.
- Serve with gravy. Enjoy!

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