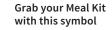


Lemon & Rosemary Roast Chicken with Gravy & Cranberry-Studded Stuffing

















Dried Cranberries





Rosemary



Herb Crumbing



Stock Powder

Gravy Granules

Pantry items Butter, Eggs, Milk

Before you start

Wash your hands and any fresh food.

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

3. 5 55	
	4 People
garlic	2 cloves
brown onion	1
dried cranberries	1 packet
lemon	1
rosemary	2 sticks
butter* (for the chicken)	20g
whole chicken	1
butter* (for the stuffing)	20g
herb crumbing mix	1 large packet
chicken-style stock powder	1 medium sachet
eggs*	1
milk*	1 tbs
gravy granules	1 large packet
boiling water*	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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



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 chicken

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



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.



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.



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.



Serve up

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

