



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**

Sunday roasts aren't complete without a golden roast bird on the table at dinner time and one bite of this tender chook with rich, cranberry-studded stuffing makes it clear why this classic dish never gets old.

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

	6 People
garlic	4 cloves
brown onion	1½
dried cranberries	2 packets
lemon	1
rosemary	4 sticks
butter* (for the chicken)	40g
whole chicken	2
butter* (for the stuffing)	40g
herb crumbing mix	2 large packets
chicken-style stock powder	1 large sachet
eggs*	2
milk*	2 tbs
gravy granules	2 large packets
boiling water*	2 cups

*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 6 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.

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Get prepped

- Preheat oven to **240°C/220°C fan-forced**.
- Finely chop **garlic** and **brown onion** (**see ingredients**).
- 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 **chickens** 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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