

Summer Chicken

Ingredients:

- 1 lemon (cut in wedges)
- Medium chicken
- 15g butter
- 2 courgettes
- 450g new potatoes
- 250g baby tomatoes
- 2 garlic cloves
- 2tbsp olive oil
- 200g asparagus
- 2 red/yellow peppers



Method:

1. Preheat oven at 180c/ gas mark 6
2. Put lemon pieces into chicken cavity.
3. Rub butter under the breast skin.
4. Put chicken in the roasting tin and cook for 30minutes.
5. Chop the vegetables and scatter around the chicken with the garlic gloves.
6. Drizzle with olive oil.
7. Roast for 45minutes.(until cooked)
8. Remove chicken and scatter asparagus on top of the vegetables and roast for a further 10mins.