

FESTIVE HERB-MAYO ROAST CHICKEN

Serves 4-6

INGREDIENTS

- 1 cup Hellmann's Original Mayonnaise
- 3 tbsp Knorr Aromat Naturally Tasty
- 1 tbsp Worcestershire sauce
- 2 lemons
- 1 (1.2Kg) whole chicken
- 10 fresh thyme sprigs
- 1 onion, peeled and roughly chopped
- 4 medium potatoes, quartered
- 6 thin carrots, peeled and sliced in thirds
- 3 cloves garlic, peeled and halved
- 2 tbsp oil

Serving suggestion:

- Steamed rice
- Gravy
- Chopped parsley

METHOD

1. Preheat the oven to 220°C. In a medium bowl, whisk together the Hellmann's Original Mayonnaise, 2 tablespoons of the Knorr Aromat Naturally Tasty, Worcestershire sauce and the juice of 1 lemon until well combined. Set aside until needed.
2. Pat the chicken dry with a paper towel.
3. Add ½-1 lemon into the cavity of the chicken depending on its size, along with 10 sprigs of thyme. Cross the two legs of the chicken over one another and tie them together using butcher's twine or a piece of oven-proof string.
4. Add the onions, potatoes, carrots, oil, garlic and 1 tablespoon of Knorr Aromat Naturally Tasty in a roasting dish.
5. Place the chicken, breast side up, over the vegetables in the roasting dish. Roast for 20 minutes or until the skin is nice and crispy.
6. Brush half the mayo sauce over the skin of the chicken, ensuring to get some all over.
7. Turn the heat of the oven down to 180°C and roast for another 45-50 minutes, or until perfectly cooked through, basting every 20 minutes with more of the mayo sauce. Cover the dish if the chicken gets too dark. **Chef's Tip: The chicken is cooked when the juices run clear.*
8. Remove the chicken from the oven and allow to rest for 15 minutes before carving.
9. Carefully carve the roast chicken into portions and serve alongside the cooked vegetables, steamed rice and gravy. Garnish with chopped parsley and ENJOY!