

Roasted Chicken With Garlic

Serves 6 :

Preparation time : 15 minutes

Cooking time : 60 minutes

Ingredients :

- 1 chicken cut in 6 pieces
- 3 cloves of garlic
- 1 lemon
- 1/2 bunch of sniped parsley
- 3 tablespoons olive oil
- Salt and pepper

Preheat the oven to 180 degrees centigrade. Season the pieces of chicken with salt and pepper. Place the pieces of chicken in an oven proof dish, oiled. Then sprinkle the chicken with olive oil.

Peel the 3 cloves of garlic, remove the germ and cut them into 2. Add this garlic to the chicken. Put the chicken in the oven for 1 hour.

Grate the lemon and save half of its peel, then squeeze it and save the juice. You will use this juice later during the roasting. Also save half of sniped parsley.

Cut the lemon up into strips. Mix the strips of lemon with one half of peel and one half of sniped parsley. During roasting don't forget to sprinkle the chicken regularly. For that; use the lemon juice to which you will add 4-5 tablespoons of water.

After roasting for 1 hour, sprinkle the other half of peel and sniped parsley over the chicken.

Serve hot.

Top Tip:

- Serve with sautees potatoes or green beans.

Recommended wine with the roasted chicken with garlic:

- A medium dry French white wine matches well with this dish.