



**READY TO COOK**  
BY HARRIS FARM

## MEDITERRANEAN ROAST CHICKEN



PREP  
**15 min**



COOK  
**45 min**



SERVES  
**4**

### INGREDIENTS:

- > 1-1.2kg Marinated Butterfly Chicken
- > 1kg Cocktail Potatoes
- > 2 Broccoli Heads
- > 400g Chickpeas

### WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Salt and Pepper
- > Olive Oil
- > 2 Garlic Cloves

## METHOD - GET COOKING!



**1**

Preheat the oven to 220°C. Cut the potatoes in half and cut the broccoli into small florets. Drain the chickpeas and set aside.

**2**

Place the potatoes on a lined baking tray, season with salt and pepper and drizzle with olive oil. Toss well and spread evenly on the tray. Place the marinated chicken on top of the potatoes and place into the oven for 45 minutes until chicken and potatoes are fully cooked and golden brown.

**3**

Place the broccoli and the chickpeas on a lined baking tray. Season with salt and pepper and drizzle with olive oil. Place in the oven, just before the chicken comes out, and cook for 15 minutes.

**4**

Remove chicken from oven and rest for 10 minutes. Cut into 4 pieces and serve hot with roasted potatoes, broccoli and chickpeas. Drizzle the roast chicken and vegetables with the juices from the tray.

### CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!



### FEEDBACK OR QUESTIONS?

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