

Oh man, if you want to add some really impressive flavours to the humble Chicken, this is for you!

Ingredients:-

4 to 5 Medium Potatoes, scrubbed
4 Medium Shallots, quartered
4 Tbsp of Virgin Olive Oil
2 Tbsp of Sumac
1 Small Chicken, patted dry
1 Lemon
5 Tbsp of Za?atar Spice Blend
½ a Tsp of Chilli Flakes
2 Cloves of Garlic
6 Thyme sprigs
Salt & Pepper to season

Method:-

(1) Preheat the oven to 180c
(2) Cut each Potatoes into 6 wedges.
(3) In a Dutch Oven, add the Potatoes and Shallots, 1 tablespoon of Olive Oil, Sumac, Salt, and Black pepper.
(4) Season Chicken well with salt and pepper.
(5) Zest the Lemon into a small bowl, halve and set aside.
(6) Add the remaining 3 tablespoons of Olive Oil to the bowl along with 4 tablespoons of the

Za?atar and the Chilli flakes and mix well.
(7) Stuff the Lemon halves, Garlic, and Thyme sprigs inside the Chicken,
(8) Rub the Chicken all over with the Za?atar mixture.
(9) Sprinkle with the remaining tablespoon of Za?atar.
(10) Place the Chicken, breast-side up, on top of the potatoes. Roast until the juices run clear, and the potatoes underneath the chicken are soft and the ones on the edges are crisp and golden,
(11) Remove the Chicken from the oven and let rest for 10 minutes.
(12) Remove the Lemon, Garlic, and Thyme springs from the cavity.
(13) Carve the Chicken then squeeze the reserved lemon on the chicken and potatoes.

We served ours with Red Cabbage, Carrots and Broccoli to add a bit of colour. The Chicken and Potatoes were the star of the show. Really really good!