

Lemon roasted chicken with garlic bread and tomatoes

Recette pour 4

Description

Delicious recipe, comforting and straight to the point. 2 steps only so it is a very good way out of a fast and tasteful meal.

L'idée déco

The key to this recipe might turn out to be a fantastic surprise, to you; the bread inside the chicken! It is absolutely delicious.

Ingrédients

Lemon roasted chicken

- 1 Unit(s) Whole chicken
- 1 Slice(s) Bread loaf
- 1 Clove(s) Garlic
- 1 Unit(s) Thyme
- 1 Unit(s) Lemon
- 2 Unit(s) Tomato
- 1 Unit(s) Onion

- Salt and pepper
- Vegetable oil

Préparations

Temps de préparation **60 mins**

Préchauffez votre Four à 425 F°

Mise-en-place

Peel the garlic and rub it vigorously on the bread slices just before putting it inside the oven at 425 for 3-4mins. Cut the lemon and the tomatoes in quarters.

Make sure all the entrails have been taken off the chicken.

Cut the onion in 6 to 8 pieces.

Lemon roasted chicken

Stuff the chicken with the garlic bread, squeeze the juice out of the lemon quarters inside and put them there

also and lastly the thyme.

Pour generously vegetable oil all over the chicken, add on salt and pepper. Place the chicken on a parchment paper, on a cooking tray and display the tomatoes and the onions all around it.

Cook for 50mins at 425F and lower the heat back to 390 for another 20mins. Let it rest at room temperature 12mins before cutting it.

Bon appétit!