

## [SERIOUSLY] GOOD™ ROAST CHICKEN



 Serves 6

 Prep Time 15 minutes

 Cook Time 90 minutes



### INGREDIENTS

#### *Stuffing:*

- 3 slices toast bread, crumbed
- 1 small onion, finely chopped
- 1 tsp Gregg's Mixed Herbs
- 2 Tbsp freshly chopped parsley
- ¼ cup HEINZ [SERIOUSLY] GOOD™ Mayonnaise

### METHOD

1. Preheat the oven to 180°C (fan assisted).
2. **For the stuffing :** In a bowl mix together fresh breadcrumbs, finely chopped onion, **Gregg's Mixed Herbs**, parsley and **HEINZ [SERIOUSLY] GOOD™ Mayonnaise**.
3. Pat the chicken dry inside and out with paper towels. Fill the chicken cavity with

- 1.5kg fresh or thawed chicken
  - ¼ cup **HEINZ [SERIOUSLY] GOOD™ Mayonnaise**
  - ½ tsp **Gregg's Lemon Pepper Seasoning**
- the stuffing. Tie the legs together. Place in a roasting pan.
4. Mix together **HEINZ [SERIOUSLY] GOOD™ Mayonnaise** and **Gregg's Lemon Pepper Seasoning**. Spread over the chicken.
  5. Roast for approximately 1 ½ hours (30 minutes per 500g). To check if the chicken is cooked insert a skewer into the thickest part of the thigh. The juices will run clear when cooked.
  6. Cover lightly with foil and allow to rest for 5-10 minutes before carving.

## **TIPS**

Serve with these [Perfect Roast Potatoes](#) and some green vegetables like broccolini.