KIKKOMAN

Pot Roast Lemon and Thyme Chicken

Total time **90 mins** **15 mins** preparation time **75 mins** cooking time

INGREDIENTS

4 portion(s)

1.5 kg	whole chicken, washed and patted dry
1	garlic bulb, cut in half
50 g	butter, softened
100 ml	Kikkoman Teriyaki Marinade
1	lemon, cut in half
1 tbsp	fresh thyme leaves
700 g	potatoes, peeled and cut into large chunks

PREPARATION

Step 1

Pre-heat the oven to 200°C/gas mark 6.

Step 2

Boil the potatoes for 10 minutes then drain.

Step 3

Place the chicken into a large roasting tin then arrange the potatoes around the chicken.

Step 4

Mix the butter with the teriyaki marinade and thyme leaves. Smear the butter all over the skin of the chicken, then pop the lemon and garlic into the cavity.

Step 5

Roast in the oven for 1 hr 15 minutes, turning the potatoes regularly until lovely and crisp. Serve alongside your favourite vegetables.