

More than 1 hour

Serves 8

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Ingredients

- 1 (about 1.3kg) large free-range chicken
- Salt and milled pepper
- $\frac{3}{4}$ coil (150g) PnP Crafted Collection chorizo sarta, chopped very finely
- $\frac{1}{2}$ cup (125g) soft butter + extra for basting
- 2 tsp (10ml) ground cumin
- 1 tsp (5ml) smoked paprika
- $\frac{1}{2}$ punnet (10g) fresh sage, chopped + extra fried leaves for serving
- 6 sprigs thyme, leaves picked + extra for serving
- Grated peel of 2 lemons
- Juice (60ml) of 1 lemon
- Herbed bulgur wheat, rice or roast potatoes, for serving

Method

1. Season chicken all over, cover and set aside for 20 minutes to bring to room temperature (this ensures it cooks evenly).
2. Combine chorizo with butter, spices, herbs and lemon peel and juice. (Blitz mixture in a food processor for best results.)
3. Loosen skin of chicken and rub a generous layer of butter mixture under skin and over breast and drumsticks.
4. Tie legs together with butcher's string.
5. Roast chicken at 200°C for 55–65 minutes, basting every 15 minutes with a little butter, until golden-brown and skin is crisp. (If it's browning too fast, cover with foil.)
6. Place chicken on a serving plate, drizzle with pan juices and top with fried sage leaves and fresh thyme.
7. Serve with the side of your choice.

COOK'S NOTE

Chorizo is a Spanish cured sausage. Depending on the kind of smoked paprika used for curing, chorizo can be slightly spicy, sweet or a combination of the two. Frying or roasting will render fat and crisp up the sausage beautifully.

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