

More than 1 hour

Serves 4

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Ingredients:

Stuffing:

- 1 cup (250ml) uncooked couscous
 - Handful parsley, chopped
 - 1 [preserved lemon](#), finely chopped (optional)
 - 1 red onion, finely chopped
 - 2 Tbsp (30ml) butter, melted
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- 1 large (1.2kg) chicken, innards removed
 - ¼ cup (60g) butter, softened
 - Salt and milled pepper
 - Juice (120ml) and grated peel of 2 lemons
 - 2 lemons, quartered
 - 2 red onions, quartered
 - 12 baby potatoes, halved
 - 2 Tbsp (30ml) olive oil
 - 10 sprigs thyme
 - 1 cup (250ml) chicken stock
 - ¼ cup (60ml) dukkah spice mix
 - Couscous, chopped mint and parsley, for serving

Method

COOK'S NOTE

A chicken is cooked when joints are loose and juices are clear.

1. Preheat oven to 180°C.
2. Combine stuffing ingredients and set aside.
3. Rub chicken with butter and season.
4. Place stuffing inside chicken cavity.
5. Place breast-side up in a roasting pan and pour over lemon juice.
6. Pack lemons, onions and potatoes in roasting pan, drizzle with oil and scatter with thyme.
7. Pour over chicken stock and cover with foil.
8. Roast for 15 minutes.
9. Uncover and roast for 35-45 minutes, basting every 15 minutes until done.
10. Sprinkle chicken with dukkah spice mix and grated lemon peel.
11. Serve with rice, mint and parsley.

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