

More than 1 hour

Serves 6

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Ingredients:

- 1 (1.3kg) PnP whole chicken
- Salt and milled pepper
- ¼ cup (60ml) butter
- 10 sprigs thyme
- 5 sprigs rosemary, lightly chopped (oregano works well too)
- 4 cloves garlic, crushed
- 1 cup (250ml) dry rosé wine or stock
- 2 Tbsp (30ml) lemon juice
- 1 Tbsp (15ml) olive oil
- 3 red onions, quartered
- 1 tub (500g) candy heart grapes
- Roast potatoes, for serving

Method

1. Preheat oven to 200°C.
2. Place chicken in a casserole dish, season generously and rub butter all over.
3. Add thyme, rosemary (reserve a little), garlic, wine, lemon juice and olive oil, and roast for 30-35 minutes.
4. Add red onion and grapes and roast for 25-30 minutes, or until chicken is golden and cooked.
5. Garnish with reserved rosemary and serve with roast potatoes.

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