

# smothered chicken with garlic



- 1–2 tablespoons olive oil or garlic-infused olive oil (see Chef's Corner), plus extra olive oil for spraying
- 3 tablespoons chopped fresh rosemary leaves or 1 tablespoon dried rosemary, divided
- ½ teaspoon paprika
- ½ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- 1 oven-ready chicken (about 1.8 kg)
- 1 lemon, cut into quarters
- 3–4 whole garlic bulbs/heads, separated into cloves and peeled (about 40 cloves)

1 Preheat oven to 190°C/fan 170°C/Gas 5. Lightly spray **Deep Covered Baker** with olive oil; set aside. Combine half of the rosemary with the paprika, salt and black pepper in the **250-ml Prep Bowl**; set aside. Remove and discard giblets (if present) from chicken cavity. Rinse chicken with cold water; pat dry with kitchen paper. Trim excess fat, if necessary. Place lemon quarters and remaining rosemary inside cavity of chicken. Tie ends of legs together with kitchen string. Lift wing tips up towards neck, then tuck under back of chicken. Place chicken, breast-side up, into prepared baker.

2 Brush outside of chicken with 1–2 tablespoons olive oil using **Chef's Silicone Basting Brush**; coat chicken completely with seasoning mixture. Arrange garlic cloves around chicken. Bake, covered, 1 hour. Carefully remove lid and continue roasting 25–35 minutes or until chicken is thoroughly cooked and juices run clear when thickest part of thigh is pierced with a skewer.

3 Remove chicken from baker to **Reversible Bamboo Carving Board** using **Meat Lifters**; let stand 10 minutes before carving. Carve chicken using **Carving Set**. Remove garlic from drippings; serve with chicken.

Serves 4–6 as a main meal

## chef's corner

To make garlic-infused olive oil, simply measure 1–2 tablespoons olive oil into a bowl from the **Pinch Bowl Set**. Press 1 clove garlic into the oil using **Garlic Press**; stir to mix. Set aside to infuse 2–3 hours before use, then brush garlic-infused oil over outside of chicken as directed in recipe. Proceed as recipe directs.

To easily chop fresh rosemary leaves, strip the leaves off the tough stalks. Finely chop the leaves on the **Cutting Board** using the **Food Chopper**.