

ROAST DIJON CHICKEN

The Dijon mustard in this roast chicken adds a tang that really brings this family favourite dish to the next level!

NORMAL	10 MINS	80 MINS	4

Ingredients

- 1 Ingham's Bagged Whole Chicken
- 2 lemons, juiced
- 2 tbsp Masterfoods Dijon Mustard
- 4 potatoes
- 1 pumpkin
- 1 tbsp olive oil

Instructions

1. Preheat oven to 200°C. Season the cavity with sea salt and cracked pepper.
2. Peel and quarter 4 washed potatoes and 4 large pieces of pumpkin. Then place both into the roasting pan.
3. Prepare the dijon mixture by whisking together lemon juice, Masterfood Dijon Mustard, and 1 tbsp of olive oil. Season with salt and pepper. Stuff the squeezed lemons into the cavity and tie the legs together with kitchen string.
4. Place the chicken on top of the vegetables and coat with the dijon mixture. Add 1/2 cup of water (or chicken stock) to the bottom of the pan.
5. Bake for 1 hour and baste the chicken and vegetables with pan juices. Bake for a further 15 to 20 minutes or until the juices run clear when the chicken thigh is pierced with skewer.