



PARVEEN'S INDIAN KITCHEN

SPICY ROAST CHICKEN WITH CUMIN ROAST POTATOES



INGREDIENTS

FOR THE CUMIN ROAST POTATOES

- 1.2kg potatoes, peeled, cut into quarters
- 2 tbsp vegetable oil
- ½ tsp turmeric
- 1 tsp black mustard seeds
- 1 tsp cumin seeds

FOR THE SPICY ROAST CHICKEN

- 2 tbsp ghee
- 2 cloves garlic, finely grated
- 1 tsp ground cumin
- 1 tsp ground coriander
- ½ tsp chilli powder
- salt and pepper to season
- 1.7kg whole chicken

METHOD

1. Preheat your oven to 190°C. Place the potatoes into a large baking tray, drizzle with oil, turmeric, mustard seeds and cumin seeds then toss together until evenly coated. Cook for 10 minutes until lightly roasted.
2. Meanwhile mix the ghee, garlic, cumin, coriander, chilli and seasoning together then rub this mixture into the chicken ensuring that the entire chicken is coated. Leave to marinade whilst the potatoes are cooking.
3. Remove the potatoes from the oven then place on top of the chicken. Return to the oven for a further 45-60 minutes. Check the chicken is cooked (skewer and ensure the juices run clear) then allow to rest for 10 minutes.
4. Carve the chicken then serve alongside the potatoes and enjoy!

Parveen
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parveenashraf.com

