

Roast Chicken

Delicious orange-glazed roast chicken with potatoes. Tender, juicy chicken marinated in yogurt and herbs, roasted to perfection in 80 minutes.

30	50	80	4	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Roast Chicken

Ingredients

- 1 orange
- 2 tbsp plain yogurt
- 2 potato
- 2 tbsp olive oil
- 1 tsp salt
- 4 chicken thigh

Instructions

- 1 Prepare the chicken**

Preheat oven to 180°C (356°F). Pat the whole chicken completely dry with paper towels, inside and out.
- 2** Mix 2 tablespoons olive oil and 1 teaspoon salt in a small bowl. Rub this mixture all over the chicken, including under the skin and inside the cavity.
- 3 Prepare the potatoes**

Wash and cut the 4 potatoes into uniform wedges, about 1-inch thick. Place the seasoned chicken in the center of a large roasting pan and arrange potato wedges around it in a single layer.
- 4 Add the glaze**

Drizzle 2 tablespoons olive oil over the potatoes and season them with salt. Squeeze fresh juice from the 2 oranges over the entire pan, coating both chicken and potatoes.
- 5 Roast**

Roast for 50-60 minutes, until the internal temperature of the thickest part of the thigh reaches 74°C (165°F) and the skin is golden brown and crispy.
- 6** Baste the chicken and potatoes with the pan juices halfway through cooking, around the 25-30 minute mark.
- 7 Rest and serve**

Remove from oven and let the chicken rest for 10 minutes before carving. Serve with the roasted potatoes and drizzle with the caramelized pan juices.

Tips

Pat the chicken completely dry before marinating to ensure the yogurt adheres properly and creates a better seal for moisture retention.

Let the marinated chicken come to room temperature for 30 minutes before roasting to ensure even cooking throughout.

Cut potatoes into uniform wedges so they cook evenly alongside the chicken - aim for pieces about 1-2 inches thick.

Use fresh orange juice rather than bottled for the best flavor and natural sugars that will caramelize beautifully.

Tent the chicken with foil if it's browning too quickly, but remove the foil for the last 15 minutes to achieve crispy skin.

Let the chicken rest for 10 minutes after cooking before carving to allow juices to redistribute throughout the meat.

Save the pan drippings to make a quick gravy by whisking in a little flour and chicken stock.

For extra crispy potatoes, parboil them for 5 minutes before adding to the pan with the chicken.