

Lemon Pepper Chicken



SERVES 4 (or a small family)



PREP TIME 20-25 mins



COOKING TIME 1 hour 30 mins

Ingredients

- 1 pack *Carla's Lemon Pepper Seasoning*
- 1 pack *Carla's Potato Seasoning*
- 1 pack *Carla's Rich Gravy Mix*
- 1 heaped tsp of *Carla's Dried Sage*
- 1 whole chicken
- 1 butternut squash
- 1 pack baby new potatoes
- 2 packets of corn cobs
- 1 packet of green beans
- 4 tbsp olive oil
- Salt & pepper (to taste)
- 2 tbsp butter
- 3 tbsp maple syrup
- Pine nuts (optional)

Instructions

- Preheat oven to 180°C/350°F/Gas 4
- Liberally coat the chicken skin with olive oil then sprinkle all over with *Carla's Lemon Pepper seasoning*
- Put into a deep sided roasting tray and cover with foil (or a roasting bag if you prefer)
- Place on the top shelf of the oven cook for 1-1 ½ hours, or until the temperature reaches 75°C on a meat probe
- While the chicken is roasting, peel the skin off the butternut, halve lengthways and scoop out the seeds with a large spoon. Liberally rub with olive oil and season with salt and pepper. Place on a large baking sheet and roast in the oven for around 20 minutes on the middle shelf, until the butternut begins to soften
- Make the glaze for the butternut: In a small bowl add the butter, maple syrup and ground sage, stir together until well blended. Set aside
- In a large pot of boiling water, cook potatoes until tender, about 15-20 minutes, then drain well
- Take the butternut out of the oven and transfer to a chopping board. Using a sharp knife, slice through the rounded sides of the butternut halves, crossways, approximately 5mm apart. Cut as deeply as possible but without cutting all the way through
- Return the butternut to the baking tray, scored side up. Spread half the glaze over the squash, allowing it to go into the slices. Roast for a further 40 minutes
- Put the potatoes on a prepared baking tray and using a potato masher or fork, carefully smash the potatoes so that they are flattened but still in one piece. Drizzle with olive oil, and season with *Carla's Potato Seasoning* and roast for another 20 minutes or until crispy and golden
- Take the butternut out and spread with remaining glaze then return to the oven for another 10 minutes or until tender
- Meanwhile, bring a pan of salted water to the boil. Plunge in the corn cobs and cook for 5-10 minutes until slightly tender, remove and drain, reserving some cooking water to make the gravy
- Top and tail the green beans then carefully add to the pan of water. Boil for 3-5 minutes depending on thickness—you want them to be soft but retain a little crunch
- Whilst the beans cook, add the contents of a pack of *Carla's Rich Gravy Mix* to a small saucepan, and follow the instructions on the back. Bring to the boil. Drain the beans once they are tender, and sprinkle over the pine nuts. Carve the chicken and serve!

Carla's product used in this recipe: [Lemon Pepper Seasoning](#)

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