Roast Chicken

Rinse the chicken with cold water and pat dry with paper towels. Season with salt and pepper. Drizzle over some oil and rub over the chicken. Place chicken in a large baking dish. Tie the legs together with string. Roast for 50-60 mins. When the chicken is done, its skin will be crisp and golden. Allow the chicken to rest after cooking for at least 15 mins before serving.

Lemon and tarragon stuffing

Ingredients

60g butter

2 medium brown onions, finely chopped

2 garlic cloves, crushed

4 cups fresh breadcrumbs

1/2 cup slivered almonds, toasted

1 tablespoons finely chopped tarragon leaves

1 tablespoon finely grated lemon rind

1 egg, lightly beaten

500g sausage mince

Method

Melt butter in a frying pan over medium heat. Add onion, garlic. Cook, stirring, for 10 to 12 minutes or until onion has softened. Transfer to a large bowl. Add breadcrumbs, tarragon, lemon rind and egg meat. Stir to combine. Season with salt and pepper. Roll mixture into 30 balls bake with vegetables.