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ROASTED WHOLE CHICKEN WITH GARLIC & THYME

Ingredients:

1 Whole Chicken (Cullen's have a great selection to choose from)
2 Garlic Heads
Bunch Fresh Thyme
Olive Oil
Salt & Pepper

Preparation:

Preheat the oven to 200 deg.
Sprinkle salt pepper and olive oil over the chicken.
Half the garlic heads.
Place the chicken, garlic and thyme in a roasting tray.
Roast in the oven until golden and cooked through.
(20 mins per LB plus an extra 20 mins)
Great served with roast potatoes.

TIP:

*Don't forget to use up all the leftovers –
Any leftover meat is great used in sandwiches or to make a curry.
Make a stock out of the carcass.
Use your pan juices from cooking to make a delicious gravy.*