

ROTISSERIE CHICKEN WITH ROASTED POTATOES

Suitable for outdoor cooking enthusiasts.

Take your outdoor cooking to the next level by locking in the flavour and crispiness of this rotisserie chicken and roasted potato recipe. A juicy, golden chicken turning slowly over open flames and crispy potatoes roasting in the drip tray below - soaking up every drop of deliciousness.



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Total Time: 1 hour 35 minutes
Prep Time: 25 minutes
Cook Time: 1 hour 10 minutes
Serves: 6 people

INGREDIENTS

FOR THE CHICKEN

1 whole Chicken

1 pinch Salt

¼ cup Butter, melted

1 tbsp Salt

1 tbsp Ground Paprika

¼ tbsp Black Pepper

FOR THE POTATOES

1.3 kg Baby Potatoes, cut in half

1 tbsp olive oil

½ tbsp Kosher Salt

¼ tsp Black Pepper

1 cube Chicken Stock

ADDITIONAL

Kitchen string

INSTRUCTIONS:

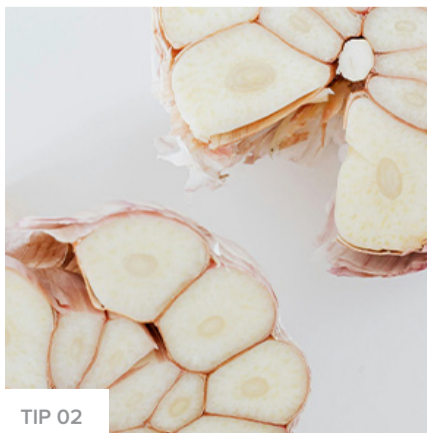
1. In a bowl mix together butter, salt, paprika, and black pepper. Set aside.
2. Season chicken with a pinch of salt.
3. With kitchen string, tie the chicken legs together. Also tie the wings to the chicken. Secure chicken on rotisserie.
4. Place rotisserie over a preheated gas braai and roast for 10 minutes.
5. In a foil tray add potatoes, olive oil, kosher salt, and black pepper, and toss well.
6. Add the chicken stock into a cup of boiling water, mix until dissolved. Add chicken stock to foil tray and toss well.
7. Turn gas braai heat to medium. Place foil tray onto gas braai, under the chicken and roast for 30 - 35 minutes.
8. Baste the chicken with butter mixture. Close gas braai lid, basting occasionally until chicken is cooked through and internal temperature reaches 83°C (approximately 1 to 1½ hours).
9. Remove chicken from the rotisserie and rest for 10 - 15 minutes before carving.

MEGAMASTER RECIPE TIPS



TIP 01

Brush the chicken with butter and season both inside and outside for extra juiciness.



TIP 02

Stuff lemon halves, garlic cloves, and fresh herbs inside the chicken for an aromatic flavour.



TIP 03

Keep the gas braai lid closed as much as possible to maintain consistent heat.