



Herb Roasted Chicken



the Combi Wave™ 3 in 1

Breville®

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Prep: 15 minutes / Cook: 65 minutes



Serves: 4



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2 cloves garlic, finely chopped
1 small shallot, finely chopped
¼ cup finely chopped Italian parsley
1 tablespoon chopped thyme leaves
1 tablespoon finely chopped rosemary
1 tablespoon lemon juice

2 tablespoons (30ml) olive oil
2 tablespoons (30g) butter, softened
1 x 4.5 pound (2kg) whole chicken
Kosher salt and freshly cracked black pepper

Method

1. Combine garlic, shallot, parsley, thyme, rosemary, lemon juice, olive oil and butter in a small bowl.
2. Pat chicken completely dry and brush all over with herb mixture. Season with salt and pepper. Tuck wings behind back and tie legs together with kitchen twine.
3. Place chicken, breast side up, in Combi Crisp pan and place in microwave in low position. Press **FOOD MENU** and select **COOK**, then **CHICKEN**, 4.5 lbs. Press **START** to begin cooking.
4. Let chicken rest 5-10 minutes before carving and serving.