

One-Pan Roast

Servings: 4

Prep Time: 20min

Cook Time: 1h20min



Ingredients

- 1½ kg chicken
- 1 lemon, halved
- 50g softened butter
- 2 tsp dried mixed herbs
- 750g potatoes, chopped into roastie size
- about 7 carrots, roughly 500g, each chopped into 2-3 chunks
- 2 tbsp olive oil
- 100g frozen peas
- 300ml chicken stock
- 1 tsp Marmite

Directions

1. Heat oven to 220C/200C fan/gas 7. Snip the string or elastic off the chicken if it's tied up, then place in a big roasting tin. Shove the lemon halves into the cavity. Rub the butter, herbs and seasoning all over the chicken. Put the potatoes and carrots around it, drizzle everything with oil, season and toss together.
2. Roast for 20 mins, then turn the oven down to 200C/180C fan/gas 6 and roast for 50 mins more. Stir the peas, stock and Marmite into the veg in the tin, then return to the oven for 10 mins more.