

Example Recipe: Roast chicken by Jamie Oliver

Source Recipe

My perfect roast chicken, Jamie Oliver

<https://www.jamieoliver.com/recipes/chicken-recipes/my-perfect-roast-chicken/>








Ingredients

- 2 bunches of fresh soft herbs , such as basil, flat-leaf parsley, marjoram (60g)
- 1 lemon
- 4 fresh bay leaves
- 1 x 1.4 kg whole free-range chicken
- olive oil
- 2 sprigs of fresh rosemary


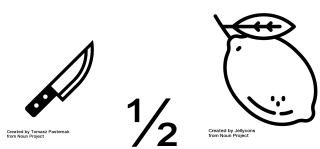

Method


1. Preheat the oven and a roasting tray to 220°C/425°F/gas 7.
2. Pick and finely chop the soft herbs, halve the lemon and tear the bay leaves.
3. Rub inside the chicken cavity with sea salt, then carefully grab the skin at the tip of the chicken breasts, making sure that it doesn't rip, and pull up gently. With your other hand gently separate the skin from the meat of the breast – it's normally connected by a little bit of tissuey-type stuff, and you can either leave this attached in the middle and make two little tunnels either side or you can try to cut away the middle.
4. Sprinkle a little salt down the gaps that you have made, push in most of the chopped herbs and drizzle in a little oil.
5. Push the lemon halves into the cavity along with the bay and rosemary sprigs, then pull the skin of the chicken breast forward so that none of the flesh is exposed, tuck the little winglets under, and tie up as firmly as possible.
6. Rub a little oil all over the chicken skin, scatter over the remaining chopped herbs and season very generously with salt and black pepper. Slash each thigh about 3 or 4 times to allow the heat to penetrate directly.
7. Remove the hot tray from the oven and drizzle with a little oil. Put the chicken into the tray, breast-side down and leaning to one side, then place in the oven. Roast for 5 minutes, then lean it to the other side, still breast-side down. Cook for another 5 minutes, then place the chicken on its bottom and cook for 1 further hour, or until golden and cooked through – the skin should be really crispy and the herbs will flavour the meat– this really must be the best roast chicken. Trust me – it's not fiddly, it's pukka.

Ingredients

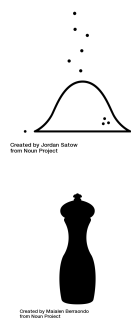





| | |
|--|---|
| 1 whole chicken |  <small>Created by Jordan from Nour Project</small> |
| 2 x bunch of herbs (basil, parsley, or marjoram) |  <small>Created by Asha Arshad from Nour Project</small> |
| 1 lemon |  <small>Created by Asha Arshad from Nour Project</small> |
| 4 fresh bay leaves |  <small>Created by Asha Arshad from Nour Project</small> |
| 2 sprigs rosemary |  <small>Created by Asha Arshad from Nour Project</small> |
| Olive oil |  <small>Created by Lee Hiba from Nour Project</small> |
| Salt & pepper |  <small>Created by Jordan Sattler from Nour Project</small> <small>Created by Michaela Henss from Nour Project</small> |

Prep

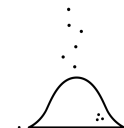



| | | |
|---|--|--|
|  <p><small>Created by Tammie Postmark from Nozai Project</small></p> <p><small>Created by Julia Arndt from Nozai Project</small></p> |  <p><small>Created by Tammie Postmark from Nozai Project</small></p> <p><small>Created by Jefferey from Nozai Project</small></p> |  <p><small>Created by Luke Panko from Nozai Project</small></p> <p><small>Created by Andrew Hultschewski from Nozai Project</small></p> |
| Chop the herbs | Halve the lemon | Tear the bay leaves |





| | |
|--|-------|
|  <p><small>Created by Synthesis from Nozai Project</small></p> <p><small>Created by Phyllis Martin from Nozai Project</small></p> | 425°F |
| Preheat oven & roasting tray | |



Mise en place







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|--|---|---|--|--|--|
|  <p><small>Created by Jordan Sotom from Nozai Project</small></p> <p><small>Created by Marissa Bernhardt from Nozai Project</small></p> |  <p><small>Created by Julia Arndt from Nozai Project</small></p> |  <p><small>Created by Lee Ellis from Nozai Project</small></p> |  <p><small>Created by Jefferey from Nozai Project</small></p> |  <p><small>Created by Christa Pymonovich from Nozai Project</small></p> |  <p><small>Created by Justin from Nozai Project</small></p> |
| Salt & pepper | Chopped herbs | Olive oil | Halved lemon | Rosemary sprigs | Whole chicken |






Cook





| | |
|--|--|
|  <small>Created by Jonathan Salmer from Nour Project</small>  <small>Created by John Bracken from Nour Project</small>  <small>Created by Lisa Ellis from Nour Project</small> 1/2 |  <small>Created by Ismail from Nour Project</small> (inside cavity & under skin) |
| <ul style="list-style-type: none">• Rub inside the chicken cavity with sea salt• separate the skin from the meat of the breast• Sprinkle a little salt down the gaps, push in most of the chopped herbs and drizzle in a little oil | |

| | |
|---|---|
|  <small>Created by Johannes from Nour Project</small>  <small>Created by Jasmin Putschke from Nour Project</small>  <small>Created by Christy Parnisovska from Nour Project</small> |  <small>Created by Ismail from Nour Project</small> (inside cavity) |
| <p>Push the lemon halves into the cavity along with the bay and rosemary sprigs</p> | |
























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|---|---|
|  <small>Created by Ismail from Nour Project</small> |  <small>Created by Ismail from Nour Project</small> |
| <p>Truss the chicken</p> | |

| | | | | | |
|---|--|--|---|---|---|
|  <small>Created by Lee Mills from Noun Project</small> |  <small>Created by John Andrews from Noun Project</small> |  <small>Created by Jordan Safford from Noun Project</small> |  <small>Created by Marlene Smith-Lundquist from Noun Project</small> |  <small>Created by Tamasz Pinter from Noun Project</small> |  <small>Created by Lucas from Noun Project</small> |
| <p>1/2</p> <ul style="list-style-type: none"> • Rub a little oil all over the chicken skin • scatter over the remaining chopped herbs • season very generously with salt and black pepper. | | | | | |
| <p>Slash each thigh about 3 or 4 times to allow the heat to penetrate directly</p> | | | | | |

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|---|---|---|--|---|
|  <small>Created by Lee Mills from Noun Project</small> |  <small>Created by Proksa Barion from Noun Project</small> |  <small>Created by Erikstein Burrows from Noun Project</small> |  <small>Created by Lucas from Noun Project</small> | <p>425°F</p>  <p>5 min. + 5 min.</p> |
| <ul style="list-style-type: none"> • Remove the hot tray from the oven and drizzle with a little oil. • Put the chicken into the tray, breast-side down and leaning to one side, then place in the oven • Roast for 5 minutes • lean it to the other side, still breast-side down • Cook for another 5 minutes | | | | |

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|---|---|---|--|
|  <small>Created by Erikstein Burrows from Noun Project</small> |  <small>Created by Lucas from Noun Project</small> |  <small>Created by Proksa Barion from Noun Project</small> | <p>425°F</p>  <p>1 hour</p> |
| <p>place the chicken on its bottom and cook for 1 further hour</p> | | | |

Advanced iconic summary

| | |
|--|---|
| <div><div><p>Created by Jordan Sefore from Nour Project</p></div><div>$\frac{1}{2}$<p>Created by John Krasinski from Nour Project</p></div><div><p>Created by Lee Hibi from Nour Project</p></div></div> | <div><div><p>Created by Lucas from Nour Project</p></div><p>(inside cavity & under skin)</p></div> |
| <div><div><p>Created by Jeffery from Nour Project</p></div><div><p>Created by Andrei Kuchukov from Nour Project</p></div><div><p>Created by Olena Pansavenska from Nour Project</p></div></div> | <div><div><p>Created by Lucas from Nour Project</p></div><p>(inside cavity)</p></div> |
| <div><div><p>Created by Andrew Adams from Nour Project</p></div></div> | <div><div><p>Created by Lucas from Nour Project</p></div></div> |
| <div><div><p>Created by Lee Hibi from Nour Project</p></div><div>$\frac{1}{2}$<p>Created by John Krasinski from Nour Project</p></div><div><p>Created by Jordan Sefore from Nour Project</p></div><div><p>Created by Marlene Bortolotti from Nour Project</p></div><div><p>Created by Tamasz Pankovics from Nour Project</p></div></div> | <div><div><p>Created by Lucas from Nour Project</p></div></div> |
| <div><div><p>Created by Lee Hibi from Nour Project</p></div><div><p>Created by Frederic Barthelemy from Nour Project</p></div><div><p>Created by Brandon Burrows from Nour Project</p></div><div><p>Created by Lucas from Nour Project</p></div></div> | <div><p>425°F</p><p>⌚ 5 min. + 5 min.</p></div> |
| <div><div><p>Created by Brandon Burrows from Nour Project</p></div><div><p>Created by Lucas from Nour Project</p></div><div><p>Created by Frederic Barthelemy from Nour Project</p></div></div> | <div><p>425°F</p><p>⌚ 1 hour</p></div> |

Example Recipe: Roast chicken by Mark Bittman

Source recipe

Simplest Roast Chicken, 8 ways, Mark Bittman

<https://www.markbittman.com/recipes-1/simplest-roast-chicken-8-ways>

Ingredients

- 1 whole chicken, 3 to 4 pounds, trimmed of excess fat
- 3 tablespoons extra virgin olive oil
- Salt and freshly ground black pepper
- A few sprigs fresh tarragon, rosemary, or thyme (optional)
- 5 or 6 cloves garlic, peeled (optional)
- Chopped fresh herbs for garnish

Instructions

1. Heat the oven to 450°F. Five minutes after turning on the oven, put a cast-iron or other heavy ovenproof skillet on a rack set low in the oven. Rub the chicken with the olive oil, sprinkle it with salt and pepper, and put the herb sprigs on it if you're using them.
2. When both oven and pan are hot, 10 or 15 minutes later, carefully put the chicken, breast side up, in the hot skillet; if you're using garlic, scatter it around the bird. Roast, undisturbed, for 40 to 50 minutes or until an instant-read thermometer inserted in the meaty part of the thigh registers 155–165°F.
3. Tip the pan to let the juices from the bird's cavity flow into the pan (if they are red, cook for another 5 minutes). Transfer the bird to a platter and let it rest; if you like, pour the pan juices into a clear measuring cup, then pour or spoon off some of the fat. Reheat the juices if necessary, cut the chicken into pieces, garnish, and serve with the pan juices.

Herb-Roasted Chicken

A little more elegant: Start the cooking without the olive oil. About halfway through, spoon a mixture of 1/4 cup olive oil and 2 tablespoons chopped fresh parsley, chervil, basil, or dill over the chicken. Garnish with more chopped herbs.

Lemon-Roasted Chicken

Brush the chicken with olive oil before roasting; cut a lemon in half and put it in the chicken's cavity. Roast, more or less undisturbed, until done; squeeze the juice from the cooked lemon over the chicken and carve.

Roast Chicken with Paprika

Combine the olive oil with about 1 tablespoon sweet paprika or smoked pimentón.

Roast Chicken with Honey Mustard

Combine 2 tablespoons to 1/3 cup mustard with 2 tablespoons honey and rub the chicken with this mixture during the final stages of roasting.

Roast Chicken with Curry

In place of the olive oil, use neutral oil, like grapeseed or corn—or butter. Combine 1/2 cup coconut milk and 2 tablespoons curry powder and baste the chicken with this mixture during the final stages of roasting.

Roast Chicken with Soy Sauce






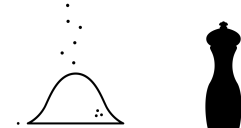
Chinese-style roast chicken, made easy: Replace the olive oil with peanut or neutral oil, like grapeseed or corn. Halfway through the cooking, spoon or brush over the chicken a mixture of 1/4 cup soy sauce, 2 tablespoons honey, 1 teaspoon minced garlic, 1 teaspoon grated or minced fresh ginger (or 1 teaspoon ground ginger), and 1/4 cup minced scallion.

Roast Chicken with Cumin, Honey and Orange Juice



Sweet and exotic: Halfway through the cooking, spoon or brush over the chicken a mixture of 2 tablespoons freshly squeezed orange juice, 2 tablespoons honey, 1 teaspoon minced garlic, 2 teaspoons ground cumin, and salt and pepper to taste.

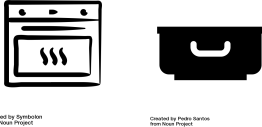
[Recipe from How to Cook Everything](#)

Ingredients

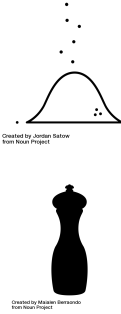





| | |
|------------------------------|---|
| 1 whole chicken |  <small>Created by Jordan from Nour Project</small> |
| Tarragon, rosemary, or thyme |  <small>Created by Olesia Petukovich from Nour Project</small> |
| 5 or 6 cloves garlic |  <small>Created by Catherine Hill from Nour Project</small> |
| Fresh herbs |  <small>Created by Julia Arakche from Nour Project</small> |
| 3 Tbs. olive oil |  <small>Created by Lee Hsu from Nour Project</small> |
| Salt & pepper |  <small>Created by Jordan Seltzer from Nour Project</small> <small>Created by Maxime Bernocchi from Nour Project</small> |

Prep















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|  |  |
| Chop herbs | Peel garlic |

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|  | 450°F |
| Heat the oven. Five minutes after turning on the oven, put a cast-iron or other heavy ovenproof skillet on a rack set low in the oven. | |

Mise en place

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|  |  |  |  |  |  |
| Salt & pepper | Olive oil | Peeled garlic | Herb sprigs | Whole chicken | Chopped herbs |




Cook

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|---|---|
|  <small>Created by Lee Mills from Nour Project</small>  <small>Created by Jordan Sutton from Nour Project</small>  <small>Created by Marlene Oberwies from Nour Project</small>  <small>Created by Chessa Patsourakou from Nour Project</small> |  <small>Created by Jordan from Nour Project</small> |
| <ul style="list-style-type: none">• Rub the chicken with the olive oil• sprinkle it with salt and pepper• put the herb sprigs on it if you're using them. | |
|  <small>Created by Jordan from Nour Project</small>  <small>Created by Paolo Sestini from Nour Project</small>  <small>Created by Melissa Reid from Nour Project</small> | <p>450°F</p> <p> 40-50 min.</p> <p> 155-165°F</p> |
| <ul style="list-style-type: none">• put the chicken, breast side up, in the hot skillet• scatter garlic around the bird• Roast, undisturbed, for 40 to 50 minutes or until an instant-read thermometer inserted in the meaty part of the thigh registers 155–165°F | |
|  <small>Created by Jordan from Nour Project</small>  <small>Created by Jordan from Nour Project</small>  <small>Created by Amy De Steno from Nour Project</small> |  <small>Created by Monique Khourian-Chambers from Nour Project</small> |
| <ul style="list-style-type: none">• if juices are red, cook for another 5 minutes• Transfer the bird to a platter and let it rest• pour the pan juices into a clear measuring cup, then pour or spoon off some of the fat• Reheat the juices if necessary, cut the chicken into pieces, garnish, and serve with the pan juices | |




Variations

Note: The user interface would ideally provide mechanisms for in-place variations, substitutions, and replacements, rather than to present variations after the fact as shown here.



Herb-Roasted Chicken

| | |
|---|---|
|  <small>Created by Lee 186 Open Street Project</small>  <small>Created by John Aranda Open Street Project</small> |  1/2 |
| <ul style="list-style-type: none">• Start the cooking without the olive oil• About halfway through, spoon a mixture of 1/4 cup olive oil and 2 tablespoons chopped fresh parsley, chervil, basil, or dill over the chicken• Garnish with more chopped herbs. | |




Lemon-Roasted Chicken

| | |
|---|--|
|  <small>Created by Tereza Prokhorova Open Street Project</small>  <small>Created by Anthony Open Street Project</small> |  (inside cavity) |
| <ul style="list-style-type: none">• cut a lemon in half and put it in the chicken's cavity• Roast, more or less undisturbed, until done• squeeze the juice from the cooked lemon over the chicken and carve. | |







Roast Chicken with Paprika

| | |
|--|--|
|  <small>Created by Lee Hils from Nour Project</small>  <small>Created by Maria Fernandez from Nour Project</small> | |
| <p>Combine the olive oil with about 1 tablespoon sweet paprika or smoked pimentón.</p> | |











Roast Chicken with Honey Mustard

| | |
|--|---|
|  <small>Created by Kate from Nour Project</small>  <small>Created by Andrea Adkins from Nour Project</small> |  (near end) |
| <p>Combine 2 tablespoons to 1/3 cup mustard with 2 tablespoons honey and rub the chicken with this mixture during the final stages of roasting.</p> | |









Roast Chicken with Curry

| | |
|--|--|
|  <small>Created by St. Albert's Gardens from Nour Project</small> |   <small>Created by Lee Hils from Nour Project</small> |
|  <small>Created by Maria Mendez from Nour Project</small>  <small>Created by Anna Kozlov from Nour Project</small> |  (near end) |
| <ul style="list-style-type: none"> • In place of the olive oil, use neutral oil, like grapeseed or corn—or butter • Combine 1/2 cup coconut milk and 2 tablespoons curry powder and baste the chicken with this mixture during the final stages of roasting | |

Roast Chicken with Soy Sauce

| | |
|---|--|
|  <small>Created by Jordan Sattow from Roast Project</small> |  <small>Created by Jordan Sattow from Roast Project</small>  <small>Created by Lee Hill from Roast Project</small> |
|  <small>Created by Jordan Sattow from Roast Project</small>  <small>Created by Jordan Sattow from Roast Project</small>  <small>Created by Jordan Sattow from Roast Project</small>  <small>Created by Jordan Sattow from Roast Project</small>  <small>Created by Jordan Sattow from Roast Project</small>  <small>Created by Jordan Sattow from Roast Project</small> |  1/2 |
| <ul style="list-style-type: none"> • Replace the olive oil with peanut or neutral oil, like grapeseed or corn • Halfway through the cooking, spoon or brush over the chicken a mixture of: <ul style="list-style-type: none"> ○ 1/4 cup soy sauce ○ 2 tablespoons honey ○ 1 teaspoon minced garlic ○ 1 teaspoon grated or minced fresh ginger ○ 1/4 cup minced scallion. | |

Roast Chicken with Cumin, Honey and Orange Juice

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|---|--|
|  <small>Created by Christine Argente from Roast Project</small>  <small>Created by Jordan Sattow from Roast Project</small>  <small>Created by Jordan Sattow from Roast Project</small>  <small>Created by Jordan Sattow from Roast Project</small>  <small>Created by Jordan Sattow from Roast Project</small>  <small>Created by Jordan Sattow from Roast Project</small>  <small>Created by Jordan Sattow from Roast Project</small> |  1/2 |
| <ul style="list-style-type: none"> • Halfway through the cooking, spoon or brush over the chicken a mixture of: <ul style="list-style-type: none"> ○ 2 tablespoons freshly squeezed orange juice ○ 2 tablespoons honey ○ 1 teaspoon minced garlic ○ 2 teaspoons ground cumin ○ salt and pepper to taste. | |

Attributions

parsley by Botho Willer from the Noun Project
Basil by Julia Amadeo from the Noun Project
lemon by Jellycons from the Noun Project
Bay Leaf by Andrei Yushchenko from the Noun Project
olive oil by Lee Hills from the Noun Project
Rosemary by Olena Panasovska from the Noun Project
Oven by Symbolon from the Noun Project
Knife by Tomasz Pasternak from the Noun Project
tearing by Luis Prado from the Noun Project
Salt by Jordan Satow from the Noun Project
Rope by anbileru adaleru from the Noun Project
Pepper by Maialen Berraondo from the Noun Project
roasting pan by Pedro Santos from the Noun Project
Stopwatch by Thomas Marijnissen from the Noun Project
Chicken by Iconic from the Noun Project
redo by Bohdan Burmich from the Noun Project
Garlic by Creative Stall from the Noun Project
Measuring Cup by Alex De Stasio from the Noun Project
Plate by Mooyai Khomsun Chaiwong from the Noun Project
Ladle by Iconika from the Noun Project
Spice jar by Olena Panasovska from the Noun Project
Mustard jar by tom from the Noun Project
honey by anbileru adaleru from the Noun Project
butter by H Alberto Gongora from the Noun Project
coconut by Vineta Rendon from the Noun Project
spice container by Juraj Sedlák from the Noun Project
replace by Sophia Bai from the Noun Project
oil bottle by Vectors Market from the Noun Project
Sauce by Yazmin Alanis from the Noun Project
ginger by AomAm from the Noun Project
green onion by Jellycons from the Noun Project
Orange Juice by Chrystina Angeline from the Noun Project