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

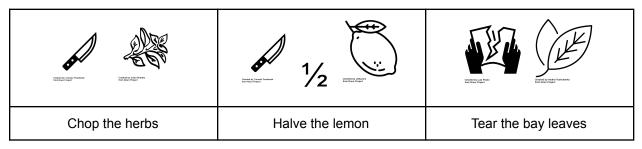
Method

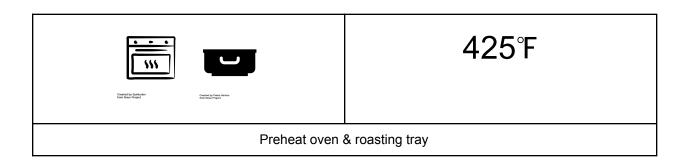
- 1. Preheat the oven and a roasting tray to 220°C/425°F/gas 7.
- 2. Pick and finely chop the soft herbs, halve the lemon and tear the bay leaves.
- 3. Rub inside the chicken cavity with sea salt, then carefully grab the skin at the tip of the chicken breasts, making sure that it doesn't rip, and pull 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

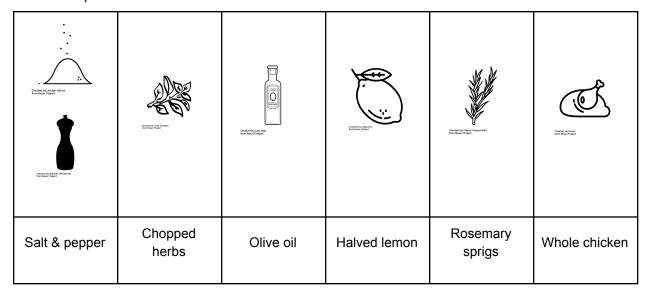
1 whole chicken	Comment to comment of
2 x bunch of herbs (basil, parsley, or marjoram)	Commence and or residence of the Commence of t
1 lemon	Country of Assertance
4 fresh bay leaves	One of the contract of the con
2 sprigs rosemary	Amazanda (a Camara Paramonda) dan masa dinggan Paramonda)
Olive oil	Creation to Annual Section of Annual Section (Annual Section (
Salt & pepper	Control by John Safers Contro

Prep

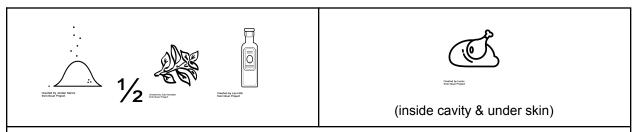




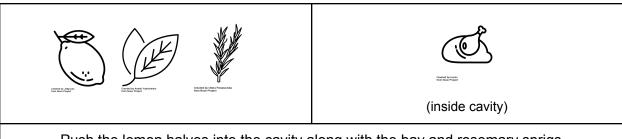
Mise en place



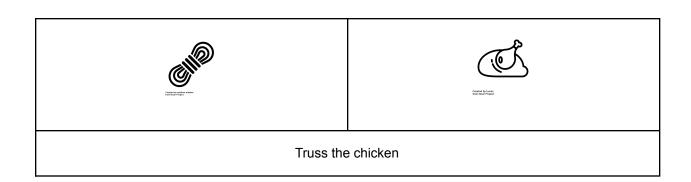
Cook



- 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



Push the lemon halves into the cavity along with the bay and rosemary sprigs









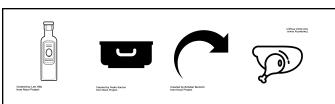






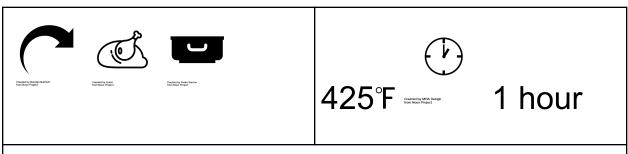
- Rub a little oil all over the chicken skin
- scatter over the remaining chopped herbs
- season very generously with salt and black pepper.

Slash each thigh about 3 or 4 times to allow the heat to penetrate directly



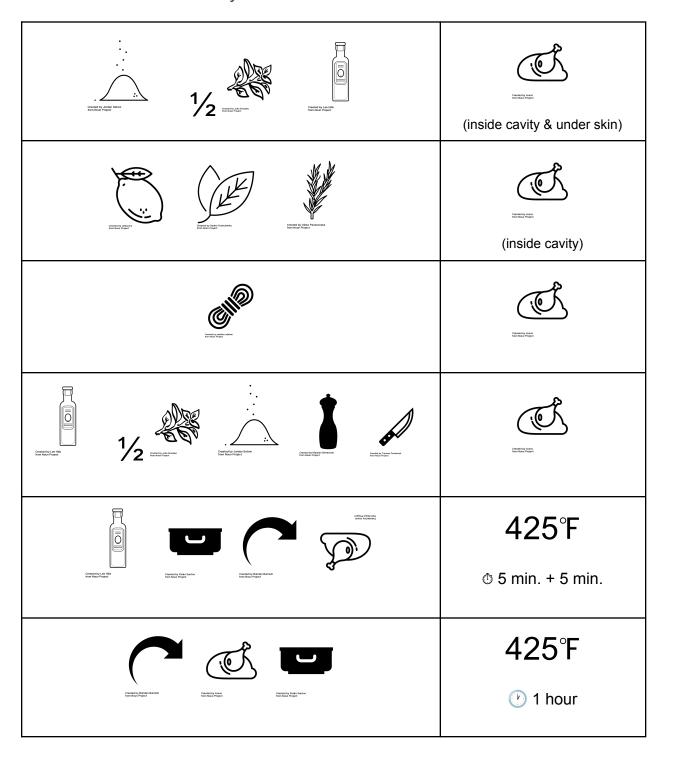
425°F 5 min. + 5 min.

- 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



place the chicken on its bottom and cook for 1 further hour

Advanced iconic summary



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

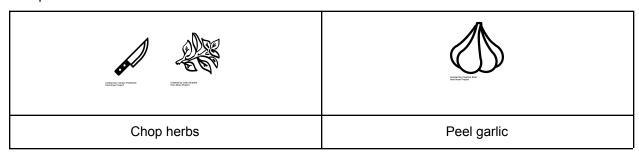
Sweet and exotic: Halfway through the cooking, spoon or brush over the chicken a mixture of 2 tablespoons freshly squeezed orange juice, 2 tablespoons honey, 1 teaspoon minced garlic, 2 teaspoons ground cumin, and salt and pepper to taste.

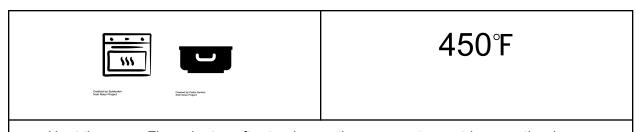
Recipe from How to Cook Everything

Ingredients

1 whole chicken	Carettina Princes
Tarragon, rosemary, or thyme	Country to The Personal Assessment of The Person
5 or 6 cloves garlic	Taranta Sagar 10
Fresh herbs	Targeting state of the state of
3 Tbs. olive oil	Constant by duration from the constant from the
Salt & pepper	Grand to Jonana chains Sent Book Propert Chain Sent Book Propert Chain Sent Book Propert Chains

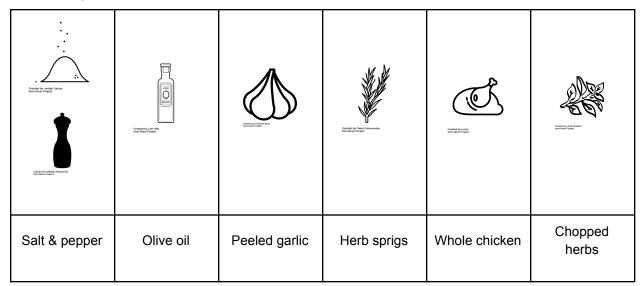
Prep



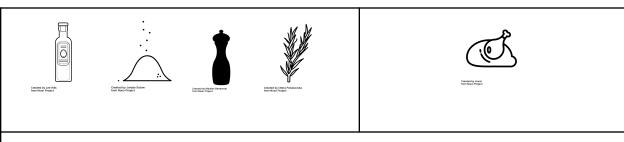


Heat the oven. Five minutes after turning on the oven, put a cast-iron or other heavy ovenproof skillet on a rack set low in the oven.

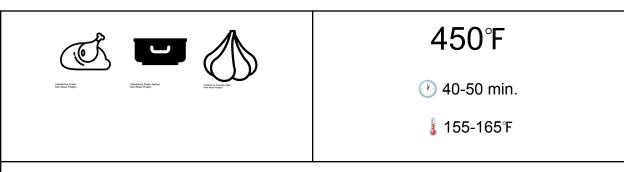
Mise en place



Cook



- Rub the chicken with the olive oil
- sprinkle it with salt and pepper
- put the herb sprigs on it if you're using them.



- 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

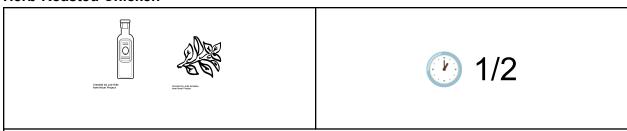


- if juices are red, cook for another 5 minutes
- Transfer the bird to a platter and let it rest
- pour the pan juices into a clear measuring cup, then pour or spoon off some of the fat
- Reheat the juices if necessary, cut the chicken into pieces, garnish, and serve with the pan juices

Variations

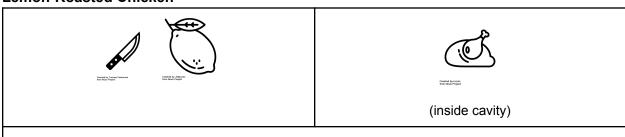
Note: The user interface would ideally provide mechanisms for in-place variations, substitutions, and replacements, rather than to present variations after the fact as shown here.

Herb-Roasted Chicken



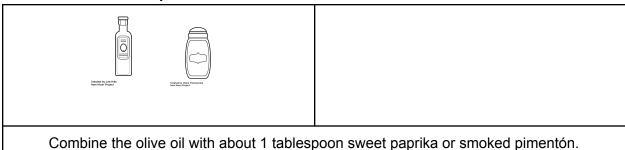
- Start the cooking without the olive oil
- About halfway through, spoon a mixture of 1/4 cup olive oil and 2 tablespoons chopped fresh parsley, chervil, basil, or dill over the chicken
- Garnish with more chopped herbs.

Lemon-Roasted Chicken

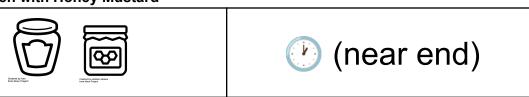


- cut a lemon in half and put it in the chicken's cavity
- Roast, more or less undisturbed, until done
- squeeze the juice from the cooked lemon over the chicken and carve.

Roast Chicken with Paprika

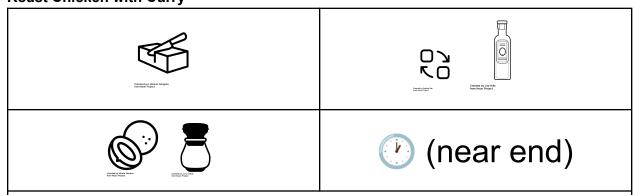


Roast Chicken with Honey Mustard



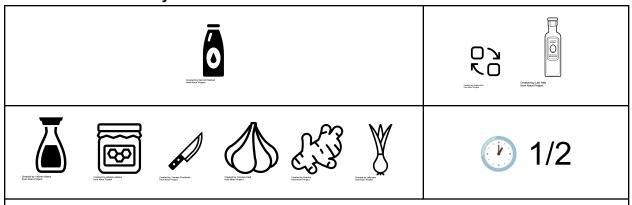
Combine 2 tablespoons to 1/3 cup mustard with 2 tablespoons honey and rub the chicken with this mixture during the final stages of roasting.

Roast Chicken with Curry



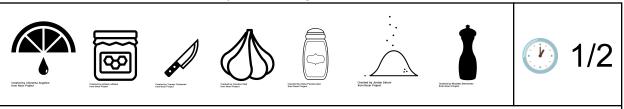
- In place of the olive oil, use neutral oil, like grapeseed or corn—or butter
- Combine 1/2 cup coconut milk and 2 tablespoons curry powder and baste the chicken with this mixture during the final stages of roasting

Roast Chicken with Soy Sauce



- 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
 - o 1 teaspoon grated or minced fresh ginger
 - 1/4 cup minced scallion.

Roast Chicken with Cumin, Honey and Orange Juice



- Halfway through the cooking, spoon or brush over the chicken a mixture of:
 - o 2 tablespoons freshly squeezed orange juice
 - 2 tablespoons honey
 - o 1 teaspoon minced garlic
 - 2 teaspoons ground cumin
 - o 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