

ZESTY CITRUS Roast Chicken

INGREDIENTS:

2 x 1.5kg chickens
1 cup dry white wine
1 cup olive oil
1 large Spanish onion, peeled and diced
2 teaspoons minced garlic · 1/2 cup carrots, peeled and diced
1 teaspoon salt · Rind from 2 lemons, juice from 1 lemon.
Rind from 2 limes, juice from 1 lime. · Rind from 2 oranges.
1/2 cup soy sauce
2 teaspoons chili oil

PREPARATION:

Mix garlic, salt, rind, juice, soy sauce and chilli oil together. Insert onion and carrot into the cavity and allow meat to marinate in this mixture for at least 4 hours. Mix white wine with olive oil and use this mixture to baste every 15 minutes.

HOT TIP

Use a cooking thermometer to ensure your chicken reaches an internal temperature of 75 degrees before removing from the rotisserie



Cook
Time 

2.0HRS.

IMAGE BELOW

chicken self basting
in its own juices

