



# Roast Chicken in Fig Leaves, with Figs & Tomatoes

Use fig leaves, figs and tomatoes to create a beautiful, seasonal meal with our organic whole chicken

Serves: 4

Prepare: 10 Minutes

Cook: 45 Minutes

Difficulty: easy

## Ingredients

### For The Chicken Paste

- 2tbsp olive oil
- 1 lemon, zest
- 1tbsp freshly picked marjoram leaves (or 1tsp of dried)
- 1tsp sea salt
- generous pinch of black pepper
- 1 garlic clove, peeled and minced

### For The Chicken

- [2kg organic whole chicken](#)
- 6-8 fig leaves, washed well
- 4-6 large tomatoes, cut into large chunks
- 6 large figs, quartered (or 8-10 small ones halved)
- 2tbsp olive oil
- sea salt

## Method

1. Preheat the oven to 220°C
2. Line a large roasting tray with 5-6 of the fig leaves, overlapping each other to create a solid bed for the chicken to sit on
3. Place the lemon slices in the middle of the tray and place the chicken on top of the slices. If you have some fig leaves left, fill the bird cavity with them and pop in a slice of lemon for good measure
4. Mix the olive oil with the lemon zest, marjoram leaves, salt, pepper and minced garlic and rub the paste all over the chicken
5. Lift the fig leaves up to semi-wrap the bird. They will stick a little to the paste but don't worry too much - the heat from the oven will shrink them away soon enough
6. Once the oven is hot, pop the tray in the centre and roast for 15 minutes. Reduce the heat to 200°C without opening the oven door and roast for a further 15 minutes
7. Remove from the oven carefully. Use a spoon or brush to baste the chicken with any liquids created, then add the chunks of tomatoes and the fig pieces all around the bird. Drizzle with a little extra olive oil and a touch of salt and return to the oven for the last 20 minutes
8. Remove from the oven. Baste everything again with the juice. Check the chicken is cooked by inserting a knife in the thickest part of the bird and removing it: any juices that seep out should be clear. If they are bloody, return the chicken for a further 10 minutes. Rest for a further 10-15 minutes before carving and serving