

# Rumwell

Farm Shop



## RECIPE

### Green Garlic Chicken

Serves 4

#### Ingredients

8tbsp Olive oil  
2 tsp French mustard  
1 tbsp Vinegar  
1 tsp Fresh thyme, chopped  
6 Rosemary sprigs, crushed  
Brown sugar  
2 Lemons  
12 Chicken legs (on bone, with skin)  
4 Heads green garlic  
1 kg/2 lb Salad potatoes  
2 tbsp Chopped Parsley

#### Method

Whisk together the first 5 ingredients and season with black pepper and 1 or 2 pinches of brown sugar. Take the zest of ½ lemon and set aside. Add just of that ½ lemon to the marinade.

Put chicken into a non-metallic dish and pour the marinade over. Half the second lemon and add the 3 halves to the marinade. Leave, covered for 2 hours or overnight in the fridge.

Preheat oven to 200°C (180°C for a fan oven). Cut a slice off the top of the garlic heads and cut potatoes into halves. Pour the liquid from the marinade into a roasting tin adding the garlic and potatoes. Toss them in oil to coat and roast in oven for 20 minutes.

Add the chicken, rosemary and lemon to the roasting tin with any remaining marinade. Mix well and then arrange the chicken skin-side up. Season with salt and roast for 40 minutes. Potatoes should be cooked, the chicken should be golden and the garlic should be squashy. Remove the garlic. Mix the reserved lemon zest and parsley and scatter this over the chicken. Squeeze the garlic from the heads with a knife and spread onto the chicken and potatoes.

Serve immediately with a green salad or green vegetables.