



WHISTLERGRILLS

Whistle-Stop Rotisserie Chicken!

ROTISSERIE CHICKEN WITH MEDITERRANEAN ROASTED VEGETABLES AND ROAST POTATOES.

This recipe is an absolute showstopper and one that takes minimal prep to be ready for the big event. The aromas of Christmas will fill your garden and have your neighbours hoping for an invite over to join you!

Prep time - 30 mins Cook time - 60/70 mins Skill level - Easy Serves - 4

Ingredients



1 x 2kg free range organic chicken

1kg of potatoes cut into chunks (I use Maris Piper)

3 tbsp olive oil

1 aubergine, cut into chunks

2 mixed coloured peppers, such as orange and red, cut into chunks

1 red onion, cut into wedges

2 courgettes, cut into chunks

3 garlic cloves, lightly smashed

3 sprigs of thyme

200g cherry tomatoes

handful of basil leaves

zest of 1 lemon

100g of Feta cheese

Method

1. Ensure a griddle plate is in the centre under the chicken and a second griddle plate is to one side.
2. Heat the BBQ to 390°F or 200°C
3. Insert a temp probe into the thigh of the chicken and place onto the rotisserie skewers. [Here's a video on how to do this!](#)
4. With the lid down let's begin the cook.
5. After 15 minutes, place the potatoes on the griddle plate under the chicken and let all those lovely chicken juices drip over the potatoes.
6. Mix the oil with the aubergine, peppers, red onion, courgette, garlic and thyme in a bowl with sea salt and black pepper. Place the vegetables onto the second griddle plate and roast initially for 30 mins.
7. Add the tomatoes to the tray and cook for a further 10 mins.
8. Check the all the veg to ensure they are nice and tender.
9. Squeeze the garlic from their skins, remove the thyme stems from the mix and then scatter over the basil, lemon zest and crumbled feta.
10. Remove the chicken when the internal temperature has reached 165 °F or 74°C
11. Plate up and enjoy the taste of a Mediterranean summer!
12. Oh, one other thing.....a large glass of chilled white wine. Cheers!

