



WHISTLERGRILLS

Whistle-Stop Summer Cook!

ROTISSERIE CHICKEN WITH MEDITERRANEAN ROASTED VEGETABLES AND ROAST POTATOES.

This mouthwatering rotisserie chicken dish is one that your guests will certainly not forget. There is nothing better than combining the aromas of your summer garden with the delicious smell of a roast chicken, perfect for a gathering!

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
(we recommend Maris Piper)

3 tablespoons of 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 of your BBQ under the chicken and a second griddle plate is to the left or right, and the warming rack has been removed from the BBQ.
2. Heat the BBQ to 390°F or 200°C using the main burners, as well as lighting the rear burner.
3. Insert a temperature probe into the thigh of the chicken, then add the chicken to the rotisserie. Place the rotisserie onto the BBQ. You can find a video on how to do this on our YouTube channel.
4. With the lid down, 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 15 minutes.
8. Check all the vegetables 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 1 65°F or 74°C. Let the chicken rest for about 15 minutes before carving.
11. Plate up and enjoy the taste of a Mediterranean summer!
12. Oh, one other thing.....a large glass of chilled white wine. Cheers!

