



Pan Roasted Chicken Recipe

Ingredients

- 1 pc Whole Chicken
- 3 sachets MAGGI® Magic Sarap® 8g
- 1 tsp Ground Pepper
- 4 tbsp Butter
- 1 head Garlic
- 1 pc Lemon
- 2 tbsp Parsley
- 2 tbsp Olive Oil
- 2 pcs Onion
- 1 pc Carrot
- 2 stalks Celery
- 2 tbsp All Purpose Flour
- 3 cups Water
- 1 pc Bay Leaf
- 1 tsp Thyme

Instruction

1. Season chicken with 2½ sachets of MAGGI® Magic Sarap® and ¾ tsp of pepper.
2. Combine butter, garlic, lemon zest and parsley in a bowl. Spread butter mixture between the skin and meat of the chicken.
3. Sear chicken on both sides in olive oil until golden brown. Remove and set aside.
4. Sauté back bone, onion, carrot and celery in the same pan. Place chicken skin side up, cover and cook over low heat for 15mins. Remove chicken and set aside to rest.
5. Stir in flour in the pan. Pour water, add bay leaf and thyme and simmer until thick. Strain into a sauce pan and season with remaining ½ sachet of MAGGI® Magic Sarap®, ¼ tsp of pepper and lemon juice. Pour into a serving bowl and serve with chicken.

Nutrition

Carbohydrates	9.38 g
Energy	426.37 kcal
Fats	29.96 g
Protein	29.11 g

80 Minutes

10 Servings