



Ingredients:-

- 1 Chicken (Yellow sticker, so it was only a little more expensive than this time last year?..)
- 6 Cloves of Garlic. See method below
- 2 Red Onions, thickly sliced
- 3 Oranges, 2 chopped, 1 halved
- 1 Tbsp of dried Tarragon
- Salt & Pepper to season
- Oil to drizzle

Method:-

- (1) Arrange the chopped Oranges in an oven proof tray along with the Onions and 4 cloves of Garlic.
- (2) Thinly slice the remaining Garlic and push under the skin of the Chicken.
- (3) Insert one half of the remain Orange in the cavity of the Chicken and squeeze the juice of the other over the skin.
- (4) Season with Salt & Pepper.
- (5) Sprinkle with the Tarragon and drizzle with Oil.
- (6) Roast in a pre-heated oven at 180c for 1 hour and 20 minutes, or until the juices run clear.

We served ours with Roast Potatoes, Vegetables, Mushroom and Sage Stuffing Balls & lots of Onion Gravy. It was rather good!