

# Masala Roast Chicken with Sour & Spicy Roast Potatoes

So many of you requested this masala roast chicken which I am serving here with masala roast potatoes that are super delicious with a sour spicy spice mix. Heaven on a plate!

## Ingredients

2 tsp salt  
1 tsp turmeric powder  
 $\frac{1}{2}$  tsp chilli powder  
2 tsp garam masala  
3 tsp ground coriander  
1 tsp honey  
3 tbsp rapeseed oil  
4 large garlic cloves, grated  
1 piece of ginger, grated  
1.7 kg whole chicken, spatchcocked  
4 large red potatoes, peeled and chopped into equal sizes  
2 tbsp oil  
2 tbsp plain flour  
2 large onions, roughly chopped  
1 tsp chaat masala  
 $\frac{1}{2}$  tsp salt  
1 tsp chilli powder  
1 tsp cumin powder

## Method

- Mix together the spices, oil and honey.
- Add the garlic and ginger and mix through.
- Place the chicken in a roasting tin and use a knife to add some slits to the thicker parts.
- Rub the marinade over the top of the chicken, trying to push some into the cuts.

- Turn the chicken pieces over and rub the marinade on the underside to flavour the inside.
- Push some marinade under the skin and then spread out in the tin.
- Leave to rest for at least an hour, or overnight if possible.
- Preheat the oven to 200°C/180°C fan.
- Add the potatoes to a pan of cold water and bring to a boil for 3-4 minutes.
- Add oil to a baking tray and place in oven to heat up.
- Drain the potatoes and toss gently to fluff the surfaces.
- Sprinkle the flour over the potatoes and fluff through to coat.
- Remove the baking tray from the oven and spread the potatoes through it.
- Toss through to coat in the oil and shake to spread out in a single layer.
- Cook in the preheated oven for 30 minutes.
- Add onions to the chicken tray and then place in the oven with the potatoes for 40-45 minutes.
- After 30 minutes, check the potatoes and turn over to ensure they are coloured on both sides and leave to cook a little longer.
- After 45 minutes, remove the chicken from the oven and leave to rest for 10 minutes.
- Remove the potatoes from the oven.
- To make the spice mix for the potatoes, mix the spices

together, sprinkle over the potatoes and toss through.

To serve, slice the chicken and pour some of the juices over it.