

## Roasted Rub and Lemon Chicken



### Ingredients (6 portions)

Amount	Measure	Name
12.00	g	ROBERTSONS Seasoning Rub 4 X 700g
15.00	ml	Olive oil
2.00	pc	Lemon pc
10.00	g	Garlic
100.00	g	MARVELLO Full Fat Spread 12.5kg
15.00	g	Parsley, fresh
1.80	kg	Chicken, whole frozen

### Preparation

1. Clean the chicken of any excess fat.
2. Cut the lemons in half and place in the cavity along with the garlic and squeeze some fresh lemon juice over the chicken.
3. Mix the Marvello with the rub and parsley and place under the skin of the chicken on the breast. Try and place as much Marvello under the skin as possible.
4. Roast the chicken and baste frequently with the pan juices.
5. Serve with Roasted with Vegetables and Potato and Sweet Potato Bake.