

# Moroccan Chicken

## Ingredients:

- 4 cloves garlic, finely chopped
- 1 thumb size ginger, grated
- Fresh basil leaves, 1 handful, chopped
- Fresh mint leaves, 1 handful, chopped
- 1 table spoon dried oregano
- ½ preserved lemon, chop the rind finely
- 1 teaspoon paprika
- 1 teaspoon ground cumin
- 3 teaspoons ground coriander
- 4 teaspoons brown sugar
- 1 tablespoon maple syrup (optional)
- 2 tablespoons Hellobox balsamic vinegar
- Hellobox olive oil
- 1 orange

## Method:

Combine all ingredients in a bowl, drizzle enough olive oil to make a paste.

Lift the skin under the breast of the chicken, and spoon paste into the opening between skin and the breast.

Massage to evenly distribute the paste under the skin.

Take 1 orange and insert into the cavity of the chicken.

Close the skin with some toothpicks.

In a preheated oven (180degrees centigrade) roast the chicken for 1 hour (depending on size of chicken). Check that chicken is cooked through before removing by doing a small cut to the legbone.

Collect drippings and all pieces from bottom of the dish.

Make gravy with pan juices and some flour.

Cut the chicken into serving pieces, also cut orange into half and squeeze over pieces.

Serve with roasted veg or a salad.