



Herby roast chicken with tomatoes, olives and basil.

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Gorgeous on a summer day - hot or cold.

Serves 4

1.5kg/3 1/2 lb free range or organic chicken
2 lemons
a bunch of thyme
sea salt and freshly ground black pepper
olive oil
1 bulb garlic, squashed, skin on
a handful of black olives, stones removed

8 tomatoes, quartered
1 bunch basil, leaves picked
1 red chili, seeds removed and finely sliced

Preheat your oven to 200°C/400°F/gas 6.

Stuff your chicken with one of the lemons and the thyme. Rub the outside with lots of salt and pepper and olive oil. Cut the other lemon in two and put it, the garlic, the olives and tomatoes in the pan with the chicken and roast in the preheated oven for 1 hour and fifteen minutes or until cooked through.

Serve with the tomatoes and olives, and scatter with the torn up basil leaves and the sliced chili.

Jamie Oliver
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