

# Pot Roast Chicken with Stock



**Serves 4**

**Prep 10 mins**

**Cooking 2h 10 mins**

**Easy**

## **Ingredients**

2 tbsp olive oil  
2.4kg chicken  
2 - 4 onions, peeled and cut into large wedges  
1/2 bunch thyme  
6 peppercorns  
175ml white wine  
1.2 litres chicken stock

1. Heat the oven to 170C/ 150C Fan/ Gas 5. Heat oil in a large flameproof casserole and brown the chicken well on all sides, then sit it breast side up. Pack in the onions, thyme and peppercorns and pour over the wine and stock, and bring to the boil. Pop on the lid and transfer to the oven for 2hrs. Remove and rest for 20 mins. Carefully lift the chicken onto a chopping board and carve as much as you need. Serve the carved chicken in a shallow bowl with the onions and some of the stock poured over or thicken some of the stock with some cornflour and serve as gravy with carrots and potato wedges.
2. Strain the leftover stock and strip the carcass of all the chicken. Chill both for up to three days or freeze for up to a month to use for other recipes: [chicken and spring onion filo pie](#).