

Smoked Paprika Chicken with Sesame Sweet Potatoes

Recipe created by Naomi Crisante

Serves 4-6
Preparation time 20 minutes
Cooking time 1 hour

1.8kg free range chicken
50g butter, softened
3-4 cloves garlic, chopped
1 lemon
salt and freshly ground black pepper, to taste
1 large red onion, cut into wedges
1 teaspoon smoked paprika
½ teaspoon dried oregano
500g kumera (orange sweet potatoes), cut into large chunks
1 tablespoon olive oil
1 teaspoon sesame seeds
1 teaspoon ground cumin

Cut chicken down the backbone and open out. Combine butter and garlic and, using fingers, loosen skin from flesh and spread garlic butter under the skin, over the breast meat and drumsticks. Using a vegetable peeler, shave a few strips of lemon peel and tuck under the skin. Place onions in the base of a roasting dish and place chicken on top, skin side up. Squeeze lemon juice over the chicken and tuck the lemon skins under the chicken. Sprinkle with smoked paprika, oregano, salt and pepper. Toss sweet potato chunks with oil, sesame seeds, cumin and season with salt and pepper. Arrange around chicken and bake at 200°C for 1 hour or until golden brown and cooked when tested (ie. juices should run clear when a skewer is inserted into the thickest part of the chicken, the thigh). Serve chicken pieces with sesame sweet potatoes and a crisp, green salad or steamed green beans.

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