

# Roast Chicken

## Ingredients:

Unsalted margarine

Onion finely diced

Celery finely diced

Sage Leaves

Mixed herbs (Basil, Oregano, Parsley)

Bread crumbs (from about 6 slices of bread)

Salt and Ground Pepper

Parsley

1 whole chicken

Mix stuffing ingredients together with some melted margarine until they just hold together, then stuff into the chicken. Cook in oven at 220C for 10 min + 17min / 500g. Set aside in a warm place for 10-15 minutes before serving.