



Spicy Roast Chicken with Crispy Potatoes
RECIPE

Spicy Roast Chicken with Crispy Potatoes



Cooking time

90 mins

Preparation time

20 mins

Serves

8

This recipe is infused with the bold, aromatic flavours of Royco® Tikka Masala Curry Wet Cook-In Sauce. The sauce adds a rich, spicy kick to the tender chicken and crispy potatoes, making it a perfect dish for a comforting, flavourful meal.

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Ingredients

- 1 whole chicken
- 3 potatoes, chopped
- 1 onion, chopped
- 30ml (2 Tbsp) butter
- fresh mint and fresh dill, finely chopped (to taste)
- 15ml (1 Tbsp) basil pesto
- 15ml (1 Tbsp) crushed garlic
- 7.5ml (1½ tsp) salt
- 7.5ml (1½ tsp) black pepper
- 5ml (1 tsp) chilli flakes (to taste, and optional)
- 30ml (2 Tbsp) honey
- 45ml (3 Tbsp) Royco® Tikka Masala Curry Wet Cook-In Sauce
- 15ml (1 Tbsp) ground cinnamon
- a few sprigs of fresh rosemary and thyme
- 45ml (3 Tbsp) sweet chilli sauce

Products used



Tikka Masala Curry Wet Cook-In Sauce

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Recipe developed for Royco by [@leyfortskitchen](#)

Cook's tips:

- You can baste the chicken with its own juices halfway through the roasting time for added moisture and flavour.
- Resting the chicken: letting the chicken rest before carving allows the juices to redistribute and makes it more tender.
- Potato variety: use waxy potatoes for a better texture when roasting.
- Adjust sweetness: if you prefer a sweeter dish, you can increase the amount of honey or sweet chilli sauce.

Method

1. 1.
Preheat the oven to 190° C.
2. 2.
Prepare the chicken: wash the chicken and pat it dry with paper towels.
3. 3.
Prepare the roasting pan: place the chicken in a deep roasting pan and arrange the chopped potatoes and onions around the chicken.
4. 4.

Make the herb butter mixture: in a small bowl, mix together the butter, mint, dill, basil pesto and crushed garlic.

5. 5.

Season the chicken: rub the butter mixture inside and outside the chicken. Season generously with the salt, pepper and chilli flakes, inside and out.

6. 6.

Add the sauce and seasonings: drizzle the honey over the chicken and potatoes. Pour the Royco® Tikka Masala Curry Wet Cook-In Sauce over the chicken and potatoes. Sprinkle the cinnamon evenly over everything. Add the fresh rosemary and thyme sprigs.

7. 7

Roast the chicken: place the pan in the preheated oven and roast for 1 hour. After 1 hour, take the pan out and carefully flip the chicken over. Roast for an additional 15 minutes.

8. 8

Glaze the chicken: after the second roast, flip the chicken again and rub it with the sweet chilli sauce. Roast for another 15 minutes, or until golden and cooked through.

9. 9

Rest the chicken: remove the chicken from the oven and let it rest in the pan for about 10 minutes before carving.

10. 10

Serve and enjoy.

Recipe Tags

[Chicken](#), [Wet Pasta Sauce](#)

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20 mins

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Cooking time

30 mins

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10 mins

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Lamb Tray Tagine

Cooking time

180 mins

Preparation time

20 mins

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Fiesta Mince Bowl

Cooking time

40 mins

Preparation time

10 mins

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Ham, Mushroom and Cheese Bake

Cooking time

25 mins

Preparation time

10 mins

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Butternut Risotto with Rocket and Feta

Cooking time

25-30 mins

Preparation time

5 mins

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Cooking time

20 mins

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Penne with a Mediterranean Touch

Cooking time

15 mins

Preparation time

15 mins

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Lamb Ragu Lasagna

Cooking time

35 mins

Preparation time

20 mins

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