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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.

## 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

*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. Preheat the oven to 190° C.
2. Prepare the chicken: wash the chicken and pat it dry with paper towels.
3. Prepare the roasting pan: place the chicken in a deep roasting pan and arrange the chopped potatoes and onions around the chicken.
4. Make the herb butter mixture: in a small bowl, mix together the butter, mint, dill, basil pesto and crushed garlic.
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. 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. 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. 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. Rest the chicken: remove the chicken from the oven and let it rest in the pan for about 10 minutes before carving.
10. Serve and enjoy.

## Recipe Tags

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

## Related Recipes



## **Creamy Chicken and Pasta Bake**

Cooking time

30 mins

Preparation time

20 mins



## **Macaroni Cheese with Tomato**

Cooking time

30 mins

Preparation time

10 mins



## **Lamb Tray Tagine**

Cooking time

180 mins

Preparation time

20 mins



## **Fiesta Mince Bowl**

Cooking time

40 mins

Preparation time

10 mins



## **Ham, Mushroom and Cheese Bake**

Cooking time

25 mins

Preparation time

10 mins



## **Butternut Risotto with Rocket and Feta**

Cooking time

25-30 mins

Preparation time

5 mins



## **Bolognese**

Cooking time

30 mins

Preparation time

10 mins



## **Chicken & Mushroom Phyllo Pie**

Cooking time

20 mins

Preparation time

15 mins



## **Penne with a Mediterranean Touch**

Cooking time

15 mins

Preparation time

15 mins



## **Lamb Ragu Lasagna**

Cooking time

35 mins

Preparation time

20 mins

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