



Roast chicken roll with potatoes

25'

Hands on

90'

Cook Time

6-8

Portion(s)

2

Difficulty



Method

For the garnish

- In a bowl add the wine, the olive oil, the mustard, the garlic finely chopped, the honey, the oregano, the lemon zest and juice, the vegetable bouillon powder, and mix. Put the marinade in a [baking pan](#).
- Cut the potatoes in half and put them in the baking pan with the marinade. Mix and set aside.

For the chicken

- Preheat the oven to 180° C (350° F) set to fan.
- Spread the filleted chicken onto your working surface.
- Add the olive oil, the vegetable bouillon powder, the peppers cut into large pieces, the gruyere into pieces, the chili flakes, the oregano, and the bacon.
- Wrap carefully into a roll and tie it with kitchen twine.
- Transfer to the baking pan with the potatoes and bake for 1 ½ hours.
- Remove and serve with oregano.

Ingredients

For the garnish

- 50 g white wine
- 80 g olive oil
- 1 tablespoon(s) mustard, mild
- 1 clove(s) of garlic
- 1 tablespoon(s) honey
- 1 teaspoon(s) oregano
- lemon zest, of 1 lemon
- lemon juice, of 1 lemon
- 1 level tablespoon(s) vegetable bouillon powder
- 1 1/2 kilo baby potatoes

For the chicken

- 1 1/2 kilo chicken, whole, deboned
- 2 tablespoon(s) olive oil
- 1 tablespoon(s) vegetable bouillon powder
- 1 red bell pepper
- 1 green bell pepper
- 200 g gruyere cheese
- 1 pinch chili flakes
- 1 teaspoon(s) oregano
- 100 g bacon, slices

To serve

- oregano

Διατροφικός πίνακας

Nutrition information per portion

668 Calories (kcal)	31.0 Total Fat (g)	10.0 Saturated Fat (g)	39.0 Total Carbs (g)
33%	44%	50%	15%
5.8 Sugars (g)	55.0 Protein (g)	4.6 Fibre (g)	2.1 Sodium (g)
6%	110%	18%	35%