



RECIPE

Pot Roast Chicken

Recipe Created For	Main Course
Oval French Oven	Poultry

Cook Time	Serving Size
Under 2 hours	6

RECIPE NOTES

Looking for a classic recipe to make in your Oval French Oven? Why not try this Pot Roast Chicken recipe for a hearty meal everyone will love that's especially great for the cooler months ahead. The secret ingredient in this recipe is bacon. The bacon, along with the celery, carrots and pearl onions, flavour the jus of the roast chicken. These ingredients give the pot roast a savoury richness like none other. Make sure to pour some of the jus from the pot roast over the chicken and vegetables upon serving for added flavour and moisture. This Pot Roast Chicken recipe serves about 6 portions and takes just under two hour to make, including a 1 1/2 hour-cook window for the chicken. For a smaller or larger chicken, adjust the portions accordingly and enjoy! Here are all the ingredients you need and steps to follow before tackling this recipe.

INGREDIENTS

- 1 Tbsp. (15 ml) olive oil
- 4 slices bacon, roughly chopped
- 2 cloves garlic
- 1 cup (250 ml) pearl onions, peeled and halved
- 6 sprigs thyme
- 2 bay leaves
- 2 stalks celery, roughly chopped
- 4 small carrots, roughly chopped
- 5 lb (2.2 kg) chicken
- salt and pepper
- 2 cups (500 ml) chicken stock

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INSTRUCTIONS

Preheat the oven to 325°F (165°C).

In an [Oval French Oven](#), heat the oil over medium heat. Add the bacon, garlic and onions. Stir occasionally for 5-10 minutes or until onions have slightly softened.

Add the thyme, bay leaves, celery and carrots, continue to stir for another 2-4 minutes

Add the chicken (breast side up) and season with salt and pepper.

Add the chicken stock.

Cover the French Oven with the lid and place in the oven for 1½ hours, basting occasionally with the pan juices.

Increase the temperature to 375°F (190°C) and remove the lid, cook for another 20 minutes. Internal temperature should read 165°F (74°C).

Serve chicken with vegetables and jus.

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