

Pollo Arrosto

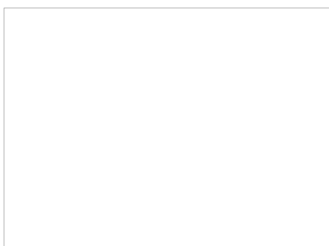


INGREDIENTS

(4/6 portions)

1 whole chicken
2 Sprigs Fresh
Rosemary
4 Large Cloves Of
Garlic Peeled And
Halved
Salt & Pepper
Extra virgin olive oil
Baby Potatoes
[Mare e Monti EVOO](#),
[Oleificio Berardo](#)

Wine pairing suggestions



[Valpolicella Superiore, Il Canovino](#)

Description

Roasted Chicken with potatoes is a typical Italian dish, an everyone favourite, a dish to prepare when the whole family gathers around a table. Relatively easy to prepare, the pollo arrosto has plenty of variation, the recipe here, is the classic, the basic one.

Preparation

Wash the chicken, add salt and pepper both inside and outside.

Wash the rosemary and chop it. Wash the potato, you can peel them or not and cut into small pieces. The smaller the pieces, the quicker they will cook.

Grease a baking dish with oil and put the chicken together with the garlic and the potatoes.

Place in a preheated oven at 220 degrees and cook for 90 minutes coating them with the chicken's juices from time to time. Ensure the potatoes do not burn.

Once cooked, let it rest for a few minutes and then serve.