

Grilled chicken with herbs



BOSCH

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Ingredients:

Chicken:

2 pcs chicken,
1,2 kg each

salt, pepper

2 bunches fresh herbs, e.g.:
rosemary, sage,
thyme, marjoram

2 tsp lemon juice

To coat:

2 tbsp oil

salt, pepper
paprika powder

Workflow:

1. Rinse the chicken in cold water and pat dry with paper towels. Divide each into two equal halves, removing the backbone.
2. Season the insides of the chicken halves with pepper and salt. Rinse the herbs, shake them dry and spread them inside the chicken halves. Drizzle the lemon juice over the top.
3. Place the chicken halves on the wire rack with the herb side down.
4. Mix the oil with the spices and brush the outside of the chicken halves with the seasoning mixture.
5. Grill the chicken halves as directed.

Setting procedure:

Wire rack and universal pan level 2. Insert the Meat Probe into the chicken. Select Dishes/Poultry/Chicken / Chicken halves, unfilled chicken and off you go. The oven switches off when the set core temperature is reached.

PerfectRoast Plus

Added Steam

Use Home Connect App to send recommended settings to your oven



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