

roast truffled chicken by canoe

110. per kit | serves 2

ingredients

truffled Ontario chicken (whole crown, pre-cooked)

chicken jus

seasonal vegetables (parcooked)

evergreen butter

preparation instructions

- 1 Preheat your traditional/conventional oven to 205°C/400°F. If you have a convection oven, preheat to 180°C/355°F.
- 2 Using the parchment paper edges, carefully lift the chicken out of its container and onto a roasting tray (frying pan or dutch oven).

cooking instructions

- 1 Place the tray/pan onto the middle rack of your preheated oven. No need to temper the chicken.
- 2 Cook the chicken for 30-35 minutes or until the truffled butter is dark golden-brown. If you have a meat thermometer, then pierce the chicken. Make sure the end of the thermometer doesn't hit the bone. Internal temperature should be 75°C/165°F.
***IMPORTANT:** If cooking in a traditional/conventional oven, rotate the tray/pan 180° every 11-12 minutes. Each time you rotate the tray/pan, also baste the chicken with melted butter.
- 3 Once the chicken has been in the oven for approximately 20 minutes, place a medium frying-pan on the stove over medium-heat. Heat 1tsp of oil in the pan and add all contents of the vacuum-sealed vegetables (including garlic & thyme). Cook for 5 minutes, or until vegetables start to brown. Season with salt & pepper to taste. Remove the pan from the stove and place it into the oven to continue cooking.
- 4 Remove the chicken & tray/pan from the oven and allow to cool/rest at room temperature for at least ten (10) minutes. Resting the chicken is a very important step of the cooking process.

- 5 Add evergreen butter to the pan of vegetables and return the pan into the oven for 5 minutes. The melted butter should coat the vegetables evenly.
- 6 Use a carving knife - or a very sharp chef's knife - to carve the chicken.
- 7 Reheat the chicken jus by using a sauce pan or microwaving the mason jar.