



Russell Hobbs

DUALCHEF AIR FRYER Recipe

ROAST FULL CHICKEN

Function: CHICKEN

Time: 65 minutes

Serves: 6

INGREDIENTS

- 1 whole chicken (giblets removed)
- 2 tbsp olive oil
- 1 tbsp salt
- 1 tsp garlic powder
- 1 tsp ground black pepper
- ½ tsp dried basil
- ½ tsp dried oregano
- ½ tsp dried thyme

METHOD

1. Combine all of the seasonings with the oil to make a paste and spread it all over the chicken.
2. Spray the **Russell Hobbs DualChef** air fryer basket with cooking spray. Place the chicken in the basket breast side down, select the FULL CHICKEN function and cook at 180°C for 50 minutes. Flip the chicken to breast side up and cook for an additional 10 minutes.
3. Check to make sure the breast meat has an internal temperature of 60-65°C.

Carve and serve.

Chef's tip: You can also shred the chicken and use it throughout the week for salads, soups and sandwiches.