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FISH SAUCE ROAST CHICKEN

Serves 4

INGREDIENTS

1 whole 1.7kg free-range chicken

1 onion, peeled and chopped into eighths

1 tbsp fish sauce

1 tbsp dark soy sauce

1½tbsp sugar

1 clove garlic, roughly chopped

1 green chilli, roughly chopped

Juice of ½ lemon

1 whole coriander plant, roughly chopped

Lemon or lime wedges, to serve

METHOD

1. Heat your oven to 180°C. With kitchen scissors or a heavy knife, cut down either side of the backbone of the chicken and remove the backbone completely. Cut the backbone into pieces and place in the base of a roasting pan with the onion and place the chicken, skin-up on top.
2. Combine the fish sauce, soy sauce, sugar, garlic, chilli, lemon juice and the stem and root portion of the coriander in a bowl and stir to dissolve the sugar. Pour over the chicken. You can allow this to marinate if you like, or you can cook it immediately.
3. Roast the chicken for 45 minutes, then rest for 10 minutes. Scatter with the coriander leaves and serve with lemon or lime wedges.

