

# Spanish Oven Roasted Chicken

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## Ingredients

1 whole chicken, cut up  
3 tablespoons olive oil  
1 (8 ounce) can tomato sauce  
1/3 cup red wine vinegar  
1/3 cup medium sherry (spanish if you can find it)  
1/2 onion, cut in chunks  
5 cloves garlic, crushed  
1 tablespoon flat leaf parsley, finely chopped  
6 bay leaves  
1/3 cup butter

## Method

### Step 1

Cover the bottom of a large roasting tray, with the olive oil.

### Step 2

Place cut up chicken in pan skin side up.

### Step 3

Place a bay leaf and chunk of onion under each piece of chicken.

### Step 4

Dot chicken with butter pieces.

### Step 5

Mix together tomato sauce, wine vinegar, sherry and crushed garlic.

### Step 6

Pour mixture over chicken and sprinkle parsley on chicken.

### Step 7

Bake uncovered at 180c degrees until chicken is cooked through, baste frequently.

THE  
COOKERY

by The Secret Jozi Chef

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