

ROAST CHICKEN

1kg chicken
2 garlic gloves, chopped
salt pepper
2 tsp oregano
4 tbsps la Espanola extra virgin olive oil
1/4 cup red vinegar

Cut chicken into serving pieces, wash and dry thoroughly. Butter roasting pan and lay pieces skin side down. Sprinkle with salt, pepper, oregano, parsley, and chopped garlic. Sprinkle with olive oil and vinegar. Bake in a preheated oven, 350 degrees for 1 hour. Serve with boiled vegetables.