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Roasted Chicken with smoked Venison and Roasted Vegetables.

Ingredients

(Serves 4)

2-3 chicken thighs per person

500g baby potatoes

4 large carrots, cut into chunks

6 parsnips, cut into wedges

100g sweet potato

12 slices smoked venison

Salt and pepper to season

Olive oil.

Method

Toss all the vegetables into a large roasting tin with a drizzle of olive oil. Season and mix to coat well. Wrap a piece of venison around each chicken thigh and spread evenly around the vegetables.

Place tray in a pre-heated oven at 180C/gas mark 5 for 35 minutes, basting as necessary .

Serve in the tray immediately.