



## Roasted Chicken with Smoked Venison and Roasted Vegetables

### INGREDIENTS *(serves 4)*

500g baby potatoes  
4 large carrots, cut into chunks  
6 parsnips, cut into wedges  
100g sweet potato, cut into chunks  
Olive oil to drizzle  
Salt and pepper to season  
12 slices smoked venison  
2 - 3 chicken thighs per person

### 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 immediately.



Rannoch Smokery is a dedicated meat and game smoker, passionate about quality and producing the best smoked meats in the country from the hills surrounding Kinloch Rannoch in Scotland. To date our products have accumulated 18 Great Taste Awards from the Guild of Fine Food Retailers, which is the seal of real quality in speciality food and drink.

To find out more about our range of products and source some fantastic recipes log on to [www.rannochsmokery.co.uk](http://www.rannochsmokery.co.uk).