

## Roasted Chicken, Coriander and Fennel Salad

2 teaspoons finely chopped coriander roots

2 teaspoons finely chopped garlic

80 ml olive oil

1 teaspoon freshly ground black pepper

1 teaspoon sea salt

1 teaspoon fish sauce

8 green onions, finely sliced

1 x 1.8 kg chicken

2 fennel bulbs, finely shaved

4 tablespoons coriander leaves

200 gr snow pea sprouts

1 tablespoon **CORIANDER PESTO**

Preheat oven to hot (220°C/450°F).

Mix coriander root with garlic, oil, pepper, sea salt, fish sauce and half the green onion.

Push some of this paste between skin and meat of chicken and rub the remainder into cavity and over all surfaces. Truss chicken and place in an oiled roasting tray.

Roast for 1 hour, or until chicken is golden and juices run clear when thigh is pierced with a skewer.

Remove chicken from tray and set aside in a warm place. Add remaining green onion, fennel, coriander leaves, snow pea sprouts and **CORIANDER PESTO** to the juices in the tray.

Toss to combine until leaves have wilted.

Place warm salad on plates. Carve chicken and add to the salad. Serve immediately.

Serves 4

© **STIR, Christine Manfield 2001, Penguin Australia**

