

**SIEMENS**

**Tip**

If you halve the chicken before grilling, it won't need to be turned.



## Grilled chicken filled with herbs

**For 4 servings**

**Universal pan and wire rack**

**Ingredients**

2 chickens, 1.2kg each  
Pepper, freshly ground  
Salt  
2 small bunches fresh herbs, e.g. rosemary, sage, thyme, marjoram  
2 tsp lemon juice  
2 tbsp cooking oil  
Salt  
Pepper, freshly ground  
Paprika

**Method**

1. Rinse the chicken in cold water and pat dry with kitchen paper. Cut into two halves of equal size and remove the backbone.
2. Season the inside of each half of the chicken with salt and pepper. Rinse the herbs, shake dry and distribute in each half of the chicken. Drizzle lemon juice over them.
3. Place the halves of the chicken on the wire rack with the seasoned side facing down.
4. Mix the oil with the seasoning and baste each half of the chicken on the outside with the mixture.
5. Grill the chicken as indicated.

**Setting procedure:**

Universal pan, level 1, wire rack, level 2  
Microwave combination  
Circulated air grilling, 210°C  
360 watts  
Grilling time: 25-30 minutes

**Alternative setting:**

Universal pan, level 1, wire rack, level 2  
Circulated air grilling  
200°C  
Grilling time: 45-50 minutes