



JAMAICAN JERK WHOLE ROASTED CHICKEN

INGREDIENTS

- 1 large roaster chicken
- 2 cup Sweet Baby Ray's Jamaican Jerk Wing Sauce
- 4 cup Lime roasted potatoes, (recipe below)

Ingredients - Lime Roasted Potatoes:

- 4 cup russet potatoes, skin on, 1" diced
- 2 tbsp olive oil
- 1/2 cup Ken's Lime Vinaigrette Dressing and Marinade
- 1/2 tsp salt
- 1/4 tsp cracked black pepper

DIRECTIONS

Place chicken into pan, brush liberally with Jerk Sauce inside and out.

Refrigerate minimum 2 hours.

Preheat oven to 375 F°.

Place chicken in oven and roast until 165 F° internal temperature.

Brush again with Jerk sauce just before serving.

Plate on a bed of the roasted potatoes.

DIRECTIONS - Lime Roasted Potatoes:

Toss potatoes in oil, salt & pepper.

Add Lime Vinaigrette.

Place in roasting pan and roast in a 375 oven until tender.