



OWNING AN INVESTMENT PROPERTY SHOULDN'T BE SCARY!

**Is your property laying vacant?
Are your tenants late in paying their rent?
Have you lost control of your investment?**

Our Property Management team at United Realty have the experience, and know how to look after your property for you.

Don't be scared of your investment, we help make owning a rental property an enjoyable and profitable experience.

Call our friendly team today and experience the difference good quality service can make.



SLOW-ROASTED CHICKEN WITH ONION GRAVY

INGREDIENTS

- 2 tbsp extra virgin olive oil
- 2kg whole chicken
- 1 lemon, roughly chopped, plus lemon wedges to serve
- 3 garlic cloves, peeled, halved
- 1 dried bay leaf
- 6 sprigs fresh thyme, plus extra to serve
- 40g sachet French onion soup mix
- 4 small red onions, peeled, halved crossways
- 150g green beans, trimmed, halved diagonally



METHOD

- 1.** Preheat oven to 220C/200C fan-forced. Drizzle 1/2 the oil over the base of a large heavy-based roasting dish. Pat chicken dry with paper towel, including cavity. Place chicken in dish. Fill cavity with 1/2 the chopped lemon. Tie up legs with kitchen string. Tuck wings under chicken.
- 2.** Place remaining lemon in dish around chicken. Add garlic, bay leaf and thyme. Sprinkle chicken with some of the soup mix. Sprinkle remaining soup mix around chicken. Add 2 cups water to dish. Drizzle chicken with remaining oil. Season with salt and pepper. Roast for 20 minutes.
- 3.** Reduce oven temperature to 160C/140C fan-forced. Bake for 1 hour, spooning onion gravy over chicken halfway through. Add red onion to dish, cut-side up. Bake for a further 1 hour, spooning over gravy halfway through, or until juices run clear when thickest part of chicken is pierced with a skewer. Add beans. Bake for a further 10 minutes or until bright green and tender. Stand for 10 minutes.
- 4.** Serve chicken with vegetables, a little gravy and lemon wedges, sprinkled with extra thyme.