



Stuffed Chicken

2 hours 30
minutes

Hands on

8-10
Portion(s)

2
Difficulty



Method

For the filling

- Place a deep pan or pot over medium heat and let it get very hot.
- Finely chop the onions, mince the garlic and add them to the pan along with the olive oil and butter.
- Sauté for 5-8 minutes, until the onion caramelizes.
- Chop the chestnuts into small pieces and add them to the pan along with the pine nuts.
- Chop the chicken livers into large pieces and add them to the pan.
- Stir and sauté for 4-5 minutes, until golden.
- Add the rice, raisins and cranberries. Lightly stir.
- Add the water, orange zest, bouillon cube and pepper. Stir.
- As soon as it comes to a boil, remove from heat and add the aromatics.
- Stir and set aside until needed.

For the aromatic butter

- In a bowl, crumble the 2 bouillon cubes with your hands.
- Add some of the butter and mix with your hands.
- Add the remaining butter and mix again.
- Add the thyme and pepper. Mix with a spoon to distribute.

For the chicken

- Preheat the oven to 190* C (370* F) Fan.
- For each chicken, pull the skin of the chicken breasts away from the flesh, making sure not to tear it.
- Insert your hand and create a large "pocket" between the skin and flesh.
- Add the aromatic butter in the pocket and spread over the flesh by massaging it with your hands. Any leftover aromatic butter can be spread on the skin.
- Fill the chickens with the filling.
- Tie the legs together with some kitchen twine so that the filling stays in place.
- Transfer chicken to an ovenproof baking dish and cover with parchment paper and aluminum foil.
- Roast for 2 hours.
- Remove the parchment and aluminum foil and roast for another 30 minutes, until crunchy and golden.
- When ready to serve, place the both chickens on a large serving platter and cut away the kitchen twine from the legs.
- Garnish with orange slices, sprinkle with some fresh thyme and drizzle with any juices from the baking dish.
- Serve.

Tip

Before roasting, always turn the chicken wings inward.

Ingredients

- 2 chickens

For the filling

- 2 onions
- 2 clove(s) of garlic
- 2 tablespoon(s) olive oil
- 50 g butter
- 100 g chestnuts, boiled
- 50 g pine nuts, toasted
- 200 g chicken livers
- 400 g glutinous rice, boiled
- 50 g raisins, fine, black
- 50 g cranberries, dried
- 250 g water
- orange zest, of 1 orange
- 1 chicken bouillon cube
- pepper
- 2 tablespoon(s) dill, finely chopped
- 2 spring onions, cut into thin rounds

For the aromatic butter

- 2 chicken bouillon cubes
- 150 g butter, at room temperature
- 10 sprig(s) thyme, only the leaves

Garnish (optional)

- slices orange
- thyme, fresh
- pepper

Διατροφικός πίνακας

Nutrition information per portion

702 Calories (kcal)	15.0 Total Fat (g)	4.7 Saturated Fat (g)	23.0 Total Carbs (g)
35%	21%	24%	9%
8.1 Sugars (g)	118.0 Protein (g)	1.9 Fibre (g)	1.6 Sodium (g)
9%	236%	8%	27%