

# EPIC GARLIC BREAD STUFFED CHICKEN

Serves 24

Hands-on time: 15 minutes

Hands-off time: 20 minutes

## INGREDIENTS

### For The Chicken:

- 3 SPAR Freshline Onions
- 1 punnet (250g) SPAR Freshline White Sliced Mushrooms
- 3 tbsp oil
- ⅔ (10 slices) SPAR Freshline Garlic Bread
- 1 tsp (each) salt and pepper
- 2 large eggs, whisked
- 1 large (1.3 - 1.5kg) SPAR Select Chicken
- 1 bag (1kg) SPAR Freshline Baby Potatoes

### For The Rub:

- 3 tbsp butter, softened
- 1 tbsp oil
- 1 tsp paprika
- 1 tsp salt

### Serving suggestion:

- Chopped parsley
- Steamed green vegetables like beans and long stem broccoli


## METHOD

1. Preheat the oven to 200°C.

### For The Chicken:

2. Peel and finely chop half a SPAR Freshline Onion.
3. Finely chop the SPAR Freshline White Sliced Mushrooms.
4. Heat 1 tablespoon of oil in a large pan over medium heat. Add the chopped onions and fry for 2-3 minutes until golden. Add the mushrooms and fry for another 3-4 minutes until tender. Take the pan off the heat.
5. Finely chop the SPAR Freshline Garlic Bread and add the bread to the mushroom and onion mixture. Stir to combine. *\*Chef's Tip: Use a food processor to make really fine crumbs!*
6. Season the filling with ½ teaspoon each of salt and pepper to taste. Add the eggs and mix until combined.
7. Starting from the cavity-side of the SPAR Select Chicken, carefully push your fingers between the breast meat and skin on top to create a pocket for the stuffing. Push a third of the stuffing under the skin and flatten to make it look neat.

8. Rinse and dry the chicken cavity. Fill the cavity of the chicken with half of the remaining stuffing. Roll the remaining stuffing into balls and refrigerate until needed.



9. Peel and cut the remaining SPAR Freshline Onions into wedges. Place the onions and SPAR Freshline Baby Potatoes in a large (32x24cm) baking dish. Add the remaining oil and ½ teaspoon each of salt and pepper and toss to combine. Place the stuffed chicken on top of the vegetables.

**For The Rub:**

10. In a small bowl, combine the softened butter, oil, paprika and salt and stir until smooth.

11. Spread the paste over the chicken.

12. Roast the chicken for 20 minutes on the bottom shelf. Turn the heat down to 170°C and roast for 45 minutes. Baste the chicken with the melted butter sauce that has formed in the dish and carefully add in the stuffing balls.

13. Roast for a further 15 minutes. *\*Chef's Tip: The chicken is done once you pierce the breast and the liquid runs clear.*

14. Allow the roasted chicken to cool for 5 minutes before carving into portions.

15. Serve the roasted chicken with the stuffing, potatoes, onions and some additional steamed greens and ENJOY!