



FESTIVE CHICKEN WITH PROSCIUTTO STUFFING

Transform an ordinary chicken roast into a celebratory meal with a prosciutto and mushroom stuffing.



NORMAL



10 MINS



90 MINS



6

Ingredients

- spray oil for cooking
- 1 medium (150g) onion, sliced
- 2 cloves garlic, crushed
- 5 slices (75g) prosciutto
- 1 cup sliced (70g) mushrooms
- 1 pkt MAGGI Chicken & Herb Gravy Mix
- 3 cups (210g) fresh breadcrumbs
- 1.5kg (No.15) whole chicken

Instructions

1. Preheat oven to 180°C/160°C fan forced. Spray a large roasting pan with oil.
2. Heat a medium frying pan over medium heat; spray with oil; add onion and garlic, cook for 2 minutes, add prosciutto and mushrooms, cook for a further 2 minutes. Transfer to a large bowl. Add MAGGI Chicken & Herb Gravy Mix and breadcrumbs; mix well.
3. Remove excess fat, giblets and neck from chicken, rinse under cold water; pat dry inside and out using paper towel. Tuck wings under, fill cavity with stuffing.
4. Transfer chicken to prepared pan, spray with oil, cover with aluminium foil, bake for one hour, basting every 30 minutes. Remove foil, increase oven temperature to 200°C/180°C fan forced, bake for a further 30 minutes or until the chicken is golden and thigh juices run clear when tested with a skewer.