

ROAST CHICKEN WITH BACON, MUSHROOM & HERB STUFFING

A delicious recipe for your Sunday family roast or Christmas feast.

EASY	10	75	4

Ingredients

- 1.6-1.8 kg whole chicken

Stuffing

- 2 tbsp butter
- 1 onion, chopped
- 4 bacon slices, chopped
- 1 punnet (200g) mushrooms, roughly chopped
- 1 cup bread crumbs
- 1/2 cup herbs like rosemary, thyme, parsley or sage; roughly chopped
- 1 egg

Instructions

1. Preheat the oven to 200°C.
2. In a frypan over medium heat, add the butter and bacon. Sauté the bacon until golden then add the onions and mushrooms. Cook for 3-4 minutes until softened.
3. Add the breadcrumbs and herbs to the pan. Stir to combine. Take off heat and cool before adding the egg and seasoning with salt and pepper.
4. Dry chicken inside and out with a paper towel. Place on a roasting tin and stuff the chicken cavity with the cooled stuffing and tie legs together with twine.
5. Season chicken with salt, then drizzle olive oil and rub chicken all over.
6. Place in the oven and roast for 50-60 minutes, depending on size of chicken this may vary. Chicken is ready when the internal temperature of the thigh meat reaches 79°C.
7. When chicken is cooked, take it out of the oven and let it rest for 10 minutes before carving.