

# ROAST CHICKEN WITH FRUIT, NUT & HERB STUFFING

*by Tim Bone*

SERVES: 6

## INGREDIENTS

### FOR THE STUFFING

3 CUPS OF BREADCRUMBS  
1 LEEK, SLICED, WHITE PART ONLY  
3 GLOVES OF GARLIC, FINELY CHOPPED  
50G OF INGLENOK BUTTER  
1 TABLESPOON OF MT ZERO OLIVE OIL  
1 CUP DRIED APRICOTS, ROUGHLY CHOPPED  
1 CUP DRIED CRANBERRIES, ROUGHLY CHOPPED  
100G PACKET OF PISTACHIOS, ROUGHLY CHOPPED  
1/2 CUP CHOPPED PARSLEY  
1/4 CUP CHOPPED SAGE  
ZEST AND JUICE OF 1 LEMON & ORANGE  
GOOD PINCH OF SALT AND PEPPER

### FOR THE CHICKEN

1 WHOLE RAW CHICKEN  
A GOOD DRIZZLE OF MT ZERO OLIVE OIL  
A LARGE PINCH OF SALT & PEPPER

## METHOD

1. FOR THE STUFFING, HEAT A LARGE FRYING PAN OVER LOW HEAT, ADD THE BUTTER AND OLIVE OIL TO THE PAN. ONCE THE BUTTER HAS MELTED, ADD THE LEEK AND GARLIC AND SWEAT SLOWLY, STIRRING OCCASIONALLY FOR 10 MINUTES OR UNTIL THE LEEK IS SOFT AND GOLDEN BUT NOT CARAMELISED. REMOVE FROM THE HEAT AND ADD TO A LARGE MIXING BOWL.
2. INTO THE MIXING BOWL, ADD ALL OTHER STUFFING INGREDIENTS AND MIX UNTIL COMBINED AND STICKING TOGETHER.
3. FOR THE CHICKEN, ADD THE STUFFING TO THE CAVITY UNTIL FULL AND PACKED IN. TIE THE LEGS TOGETHER WITH BAKING STRING TO STOP THE STUFFING FROM FALLING OUT. DRIZZLE WITH OLIVE OIL AND SEASON WELL WITH SALT AND PEPPER.
4. COOK CHICKEN ON THE BBQ OR IN THE OVEN AT 200 DEGREES CELSIUS UNTIL COOK THROUGH. I USUALLY WORK ON 30 MINS COOKING TIME PER 500 GRAMS BUT THIS WILL DEPENDS ON THE SIZE OF THE CHICKEN, TURKEY OR DUCK. IF YOU HAVE A PROBE THERMOMETER, COOK UNTIL AN INTERNAL TEMPERATURE REACHES 75 DEGREES.

INGREDIENTS AVAILABLE AT

  
**Wilson's**  
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