

WHAT'S COOKING?

Stuffed Roast Chicken and Roast Potatoes

INGREDIENTS

1 Whole Chicken
Potatoes Peeled & Quartered To
Fill Your Baking Tray
Olive Oil
Paprika, Pepper To Season
Honey To Drizzle On Top Of
Chicken

STUFFING:

2 Carrots
2 Stalks Celery
One Onion
½ Cup of Oil
1 ½ Cups of Flour
Paprika, Salt,
Pepper To Season

DIRECTIONS

1. Place quartered potatoes in oven tray and coat with olive oil.
2. Season according to your taste.
3. Put in pre-heated oven (175°C) and leave to roast.
4. Put the carrots, celery and onion into a food processor and process until finely chopped.
5. Add flour and process until mixed in well.
6. Add oil and spices and process until mixed in well.
7. After about 30 minutes, take out the oven tray and place on heat resistant surface.
8. Position the chicken in the middle of the oven tray and fill the cavity with the stuffing.
9. Spice the chicken according to your taste.
10. Drizzle honey (or teriyaki sauce) on top of the chicken.
11. Bake in the oven for about one hour.
12. Heat in the oven for about twenty minutes before Shabbos.