

ROAST CHICKEN WITH BACON AND CHICKEN LIVER STUFFING

INGREDIENTS:

onions- diced
150g chicken livers- chopped
200g bacon pieces,- diced
large handful of Thyme, finely chopped
large handful of Rosemary, finely chopped
2.5kg whole chicken
100ml Olive oil

PREPARATION:

Mix thyme and rosemary together
Mix the chopped onions, livers, bacon
and half of the herbs mixture together.
Push the stuffing into the cavity of the
chicken and secure the open ends using
a trussing needle and kitchen string.
Mix the olive oil and remaining herbs
together and baste the chicken regularly.



Cook
Time 

2.5HRS.

IMAGE BELOW

chicken so tender
it falls off the bone

