



Glazed Chicken with Apricot and Kaffir Lime Stuffing

Serves 6

Time to make 1 hour 45 minutes

1 Waitoa Free Range Whole Chicken

Stuffing

3 slices **Venerdi Organic Sourdough Six Seeds Bread**

Kenwood Food Processor

1 medium or 2 small kaffir lime leaves

1 tablespoon chopped **Palmers Flat-leaf Parsley**

1/2 cup **Tasti Dried Apricots**, chopped

1 **New Day Free Range Egg**

Marinade

2 tablespoons **Countdown Signature Range Honey**

2 tablespoons **Countdown Select Apricot Jam**

1 1/2 tablespoons **Ceres Organics Coconut Aminos Seasoning**

1/2 teaspoon five spice

Vegetables

3 cups vegetables, chopped (kumara, pumpkin, potatoes)

Salad

5 cups (1½ 120g packs) **Vitalvegetables Vitalheart Salad Mix**

2 tablespoons **Ceres Organics Coconut Balsamic Dressing**

Instructions

Preheat oven to 180°C. Rinse chicken inside and out and pat dry with paper towels.

To make the stuffing, place bread in a processor and pulse to form crumbs. Add kaffir lime leaf and parsley and pulse again. Add apricots. Add more kaffir lime leaves for extra flavour if desired. Mix in egg.

Place stuffing inside chicken cavity.

To prepare marinade, combine ingredients in a saucepan. Heat gently until jam is dissolved.

Lift skin of chicken at the neck and slide your fingers underneath to separate skin from the breast. Brush or spoon some marinade under the breast skin on both sides. Use kitchen twine to tie the legs of the bird together.

Place chicken in a heatproof dish and baste with marinade. Roast for 1 1/2 hours or until juices run clear when a skewer is inserted into thickest part of the thigh. Baste frequently with remaining marinade during cooking.

Once chicken has been in the oven for 45 minutes, place potatoes around the chicken. After 15 minutes, add kumara and pumpkin. Make sure they're in a single layer and turn them a couple of times during cooking.

Once chicken is cooked, transfer to serving plate, cover loosely with foil and let sit for at least 10 minutes before carving. Let the roasting vegetables continue to cook until tender.

Serve chicken and vegetables with salad.